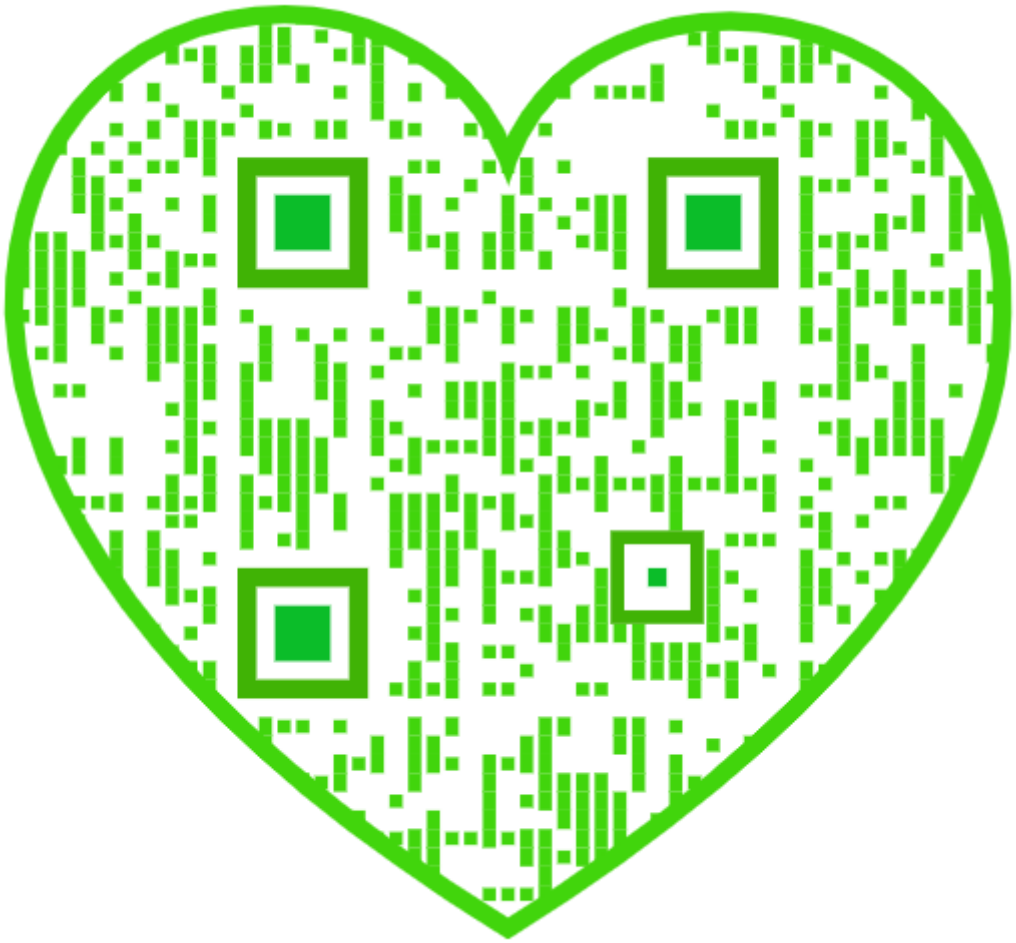
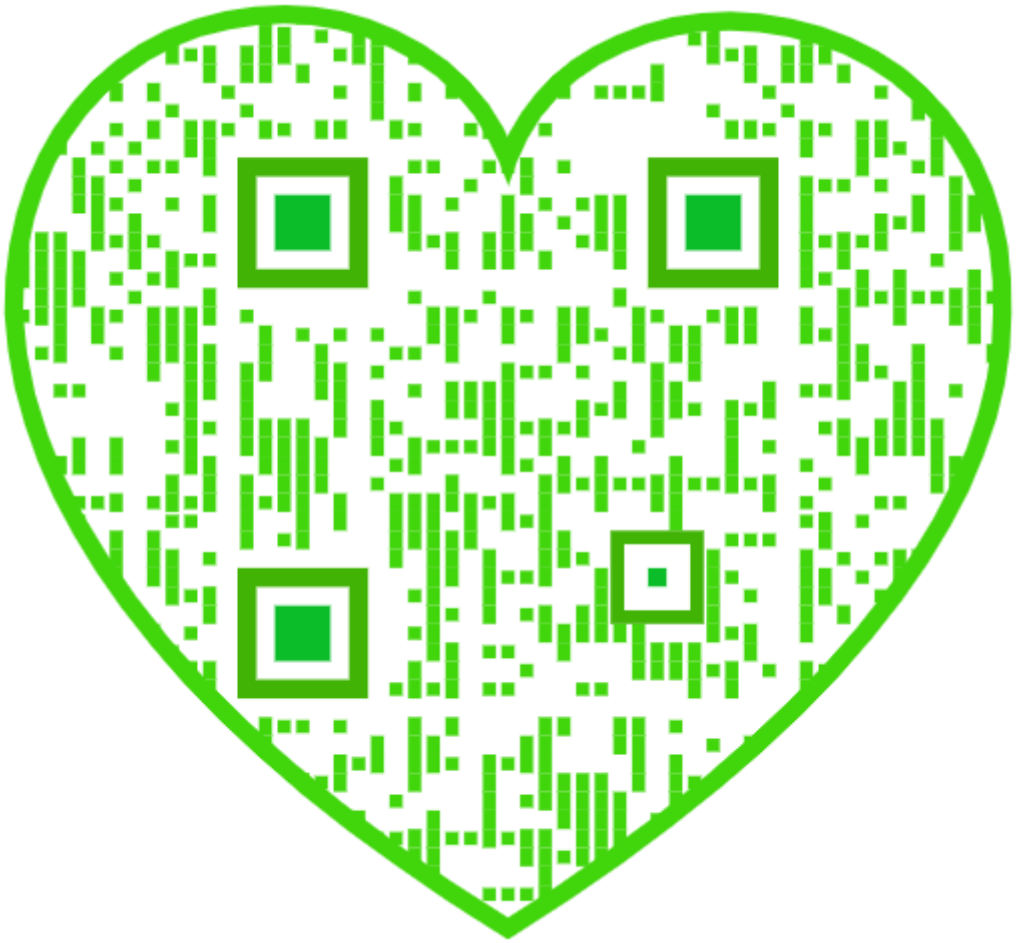
The Wingold Cook Book





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The
Wingold Cook Book

COMPILED BY

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ASSISTED BY

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OF

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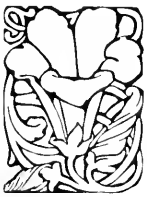

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Bread, Rolls, Biscuits

BOSTON BROWN BREAD

1 egg, well beaten
¼ c. molasses
¼ c. sour milk
½ tsp. soda
½ tsp. salt
½ c. raisins
⅓ c. whole wheat or graham flour
¾ c. corn meal, yellow
⅓ c. Wingold flour
1 tsp. Calumet baking powder

Add molasses, milk and other ingredients to beaten egg. Put into well greased brown bread cans, cover each and place them into shallow pan with one and one-half inches of water. Bake in moderate oven about 1½ hrs. This recipe will make one large loaf, or two smaller ones.

BRAN BREAD

The following recipe for a health bread was prescribed by a physician.

3 c. whole wheat flour
1 c. bran
Pinch of salt
1 tsp. Calumet baking powder
3 tblsp. molasses
1 tsp. soda
Buttermilk to make soft dough

Stir all ingredients together. Bake 45 min. in a moderately hot oven. This is usually baked in a tea or coffee can, that will leave little of the surface exposed to crust over. This could be made entirely of unsifted graham flour, as the amount of bran would be about the same.

GRAHAM BREAD

1 cake Fleischmann's yeast
1 c. milk, scalded and cooled
1 c. lukewarm water
2 tblsp. lard or butter
4 tblsp. light brown sugar or molasses
4 c. graham flour
1 c. sifted Wingold flour
1 tsp. salt

Dissolve yeast and sugar, or molasses, in lukewarm liquid. Add lard or butter, then flour, gradually, and lastly the salt. Knead thoroughly, being sure to keep dough soft. Cover and set aside in a warm place to rise, for about 2 hrs. When double in bulk, turn out on kneading board, mould into loaves, and place into well greased pans, cover and set to rise again—about 1 hr., or until light. Bake 1 hr., in a slower oven than for white bread. If wanted for over night, use ½ cake of yeast and an extra tsp. salt.

GRAHAM BREAD

⅔ c. molasses
⅓ c. sugar
2½ c. sour milk
2 tsp. soda
3 c. graham flour
1 c. Wingold flour
1 c. nuts
1 c. raisins

Mix thoroughly. Let rise in pans 1 hr., then bake 1 hr.

NUT BREAD

4 c. Wingold flour
½ c. sugar
4 tsp. Calumet baking powder
1 tsp. salt
1 egg, beaten light
2 c. milk
1 c. chopped walnuts

Mix and sift dry ingredients; add milk to egg, then add to flour mixture, add nuts. Let rise 1 hr. in pans, then bake 1 hr. Half this mixture makes one loaf.

NUT BREAD

1 c. warm water
½ Fleischmann's comp. yeast
Rye and graham flour for soft sponge
1 tblsp. molasses
1 c. walnuts, chopped
1 tsp. salt
Wingold flour to make stiff dough

Set in morning. Dissolve yeast in water, adding rye and graham flour, and molasses. When light, add wheat flour to make stiff dough and the nuts and salt. Let rise again, form into loaf.

OATMEAL BREAD

1 cake Fleischmann's yeast
2 c. boiling water
2 c. rolled oats
¼ c. brown sugar
½ c. lukewarm water
4 c. sifted Wingold flour
1 tsp. salt

Pour 2 c. boiling water over oatmeal, cover and let stand until cool. Dissolve yeast and sugar in ½ c. lukewarm water and add this to the oatmeal and water. Add 1 c. flour, or enough to make an ordinary sponge. Beat well. Cover and set aside in a moderately warm place to rise for 1 hr., or until light. Add enough flour to make a dough—about 3 c., lastly the salt. Knead well. Place into greased bowl, cover and let rise in a moderately warm place, until double in bulk—about 1½ hrs. Mould into loaves, fill well greased pans half full, cover and let rise again about 1 hr. Bake 45 min. in a hot oven. ½ c. of chopped nuts and 1 tblsp. lard or butter may be added.

OATMEAL NUT BREAD

1 c. hot water
1 c. oatmeal
1 c. milk, scalded and cooled
1 Fleischmann's comp. yeast
1 tblsp. butter
2 c. graham flour
1 c. nuts, chopped
½ c. raisins, chopped
½ c. dark brown sugar
1 tsp. salt

Pour hot water over oatmeal. Add yeast and butter to milk. Combine the two and add other ingredients. Let stand in covered bowl till light. Add Wingold flour enough to make stiff dough. Divide into loaves; put into pans; set warm till light. Bake 1 hr. in medium oven.

RAISIN BREAD

1 cake Fleischmann's yeast
1 c. lukewarm water
1 c. milk, scalded and cooled
6 c. sifted Wingold flour
¾ c. sugar
4 tblsp. lard or butter
¾ c. raisins
1 tsp. salt

Dissolve yeast and 1 tblsp. sugar in lukewarm liquid, add 2 c. of flour, the lard or butter and sugar well creamed, and beat until smooth. Cover and set aside to rise in a warm place, free from draft, until light—about 1½ hrs. When well risen, add raisins well floured, the rest of the flour to make a soft dough, and lastly the salt. Knead lightly. Place into well greased bowl, cover and let rise again until double in bulk—about 1½ hrs. Mould into loaves, fill well greased pans half full, cover and let rise until light—about 1 hr. Glaze with egg diluted with water, and bake 45 min.

RYE BREAD

1 cake Fleischmann's yeast
1 c. milk, scalded and cooled
2 c. lukewarm water
5 c. rye flour
1½ c. sifted Wingold flour
1 tblsp. lard or butter, melted
1 tblsp. salt

Dissolve yeast in lukewarm liquid, add 2½ c. rye flour, or enough to make sponge. Beat well. Cover and set aside in a warm place, free from draft, to rise about 2 hrs. When light, add white flour, lard or butter, rest of rye flour, or enough to make a soft dough, and the salt. Turn on a board and knead, or pound it 5 min. Place in greased bowl, cover and let rise until double in bulk—about 2 hrs. Turn on board and shape into long loaves. Place in shallow pans, cover and let rise again until light—about 1 hr. Brush with white of egg and water, to glaze. With sharp knife cut lightly three strokes diagonally across top, and place in oven. Bake in slower oven than for white bread. Caraway seed may be used if desired.

STEAMED BOSTON BROWN BREAD

1 c. corn meal
1 c. rye meal
1 c. graham flour.
1 tsp. salt
½ c. molasses
1 c. sour milk
1 tsp. soda

Mix dough thoroughly, then put into three one pound baking powder cans and steam for 2½ hrs. Be sure to grease covers and put them on.

WHITE BREAD

(Comp. Yeast)

1 pt. milk scalded
1 pt. boiling water
1 Fleischmann's comp. yeast
3 qts. Wingold flour, sifted and warmed
1 tblsp. salt
1 heaping tblsp. lard
Pinch of soda
2 tblsp. sugar

Mix thoroughly the water, milk, sugar, and ⅓ of the flour. Dissolve yeast in ¼ c. warm water. When yeast is dissolved and first mixture cooled, combine the two and beat well. Set into warm place

for ½ hr., then add the remainder of the flour with the soda, shortening, and salt. Knead stiff and set away till doubled in bulk. It may be kneaded once more, or may be formed into loaves at once. This recipe makes four or five loaves.

WHITE BREAD

(Yeast Foam)

At noon boil one medium potato, mash and add 1 c. of the hot potato water, flour enough to make a batter, add 1 cake yeast foam dissolved in lukewarm water. Beat into batter and let rise. Early in the evening take 1½ qts. warm water and flour enough to make batter. Stir in yeast and let rise till light, then add 1 tblsp. butter, 1 tblsp. lard, and salt to taste, and flour enough to make stiff dough. Knead well. Keep in warm place until morning. Put into loaves and let rise until light. Bake 1 hr. This makes five loaves. When done, brush with butter, and cover with cloth till cold.

WHITE BREAD

(Without Shortening)

2 c. potato water or milk
2 tsp. sugar
2 tsp. salt
3 pts. Wingold flour
½ cake Fleischmann's yeast
¼ c. warm water

Dissolve yeast and sugar in warm water. Cool the potato water or scalded milk and add salt and dissolved yeast. Gradually add the flour, then knead well. Keep in warm place and let rise 1½ hrs. When light, knead down and let rise again, about 1 hr., then form into two loaves. Let rise in pans for 45 min. or until light; then bake about ¾ hr. in hot oven.

WHITE BREAD

(Quick Method)

2 cakes Fleischmann's yeast
1 qt. lukewarm water
2 tblsp. sugar
2 tblsp. lard or butter, melted
3 qts. sifted Wingold flour
1 tblsp. salt

Dissolve yeast and sugar in lukewarm water, add lard or butter, and half the flour. Beat until smooth, then add salt and balance of the flour, or enough to make dough that can be handled. Knead until smooth and elastic. Place into greased bowl, cover and set aside in a moderately warm place, free from draft, until light—about 1½ hrs. Mould into loaves. Place into well greased bread pans, filling them half full. Cover and let rise 1 hr., or until double in bulk. Bake 45 to 60 min. If a richer loaf is desired,use milk in place of part or all of the water.

WHOLE WHEAT BREAD

1 cake Fleischmann's yeast
1½ c. lukewarm water
1½ c. milk, scalded and cooled
3 tblsp. brown sugar
3 tblsp. lard or butter, melted
7½ c. whole wheat flour
1½ tsp. salt

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter, then flour gradually, as whole wheat flour absorbs moisture slowly, adding enough to make dough that can be handled, and the salt.

Knead thoroughly, being sure to keep dough soft. Place into well greased bowl, cover and set aside in a warm place, to rise for about 2 hrs. When double in bulk, turn out on kneading board. Mould into loaves, place into well greased pans, cover and set to rise again for about 1 hr., or until light. Bake 1 hr., in a slower oven than for white bread. If wanted for over night, use ½ cake of yeast and an extra ½ tsp. salt.

BERLINER BUNS

2 c. butter
2 scant qts. Wingold flour
1 tsp. Calumet baking powder
4 eggs, beaten separately
4 hard boiled yolks
½ c. sugar
½ tsp. Watkins' almond extract

Work butter into flour sifted with baking powder, as for pie. Mix raw and boiled yolks thoroughly, then add sugar and add to first mixture. Add flavor, and beaten whites last. Roll thin, and cut same as doughnuts. Cover with egg white, sugar, and chopped blanched almonds. Bake a delicate brown in medium oven.

CURRANT BUNS

2 c. milk, scalded and cooled
½ cake Fleischmann's yeast
¼ c. warm water
1 tsp. salt
¾ c. sugar
1 egg, beaten light
2 c. Wingold flour

Dissolve yeast in warm water, then add to milk, and add other ingredients. Beat thoroughly, then set into warm place to rise. When light add ¼ c. melted butter, 1 c. currants, ½ tsp. each cinnamon and nutmeg and about 4 extra c. of flour. Knead thoroughly, then let rise till light. Shape into small round cakes and place into well greased tins; when light, bake in medium oven about 30 min. When half done, glaze with mixture of 1 egg yolk, little sugar, and 1 tblsp. cold water, repeat just before taking them out of the oven.

GERMAN HOT CROSS BUNS

3 c. milk
1 Fleischmann's comp. yeast

Wingold flour enough to make a stiff dough with above ingredients. Let rise over night. Next morning add—

½ c. butter, melted
1 c. sugar
½ tsp. nutmeg
Pinch of salt
½ tsp. soda
Wingold flour enough to roll out

Knead well and let rise about 5 hrs. Roll out dough ½ in. thick. Cut into round pieces; put into greased tins, and let stand ½ hr. With sharp knife cut across on top of each bun. Bake 20 min. While still hot, cover with beaten egg-white and sugar. Return to oven to set the glaze.

COCOA ROLLS

1 cake Fleischmann's yeast
2 c. milk, scalded and cooled
½ c. cocoa
1 tsp. Watkins' vanilla

2 tblsp. butter
2 egg yolks, beaten light
½ c. sugar
1 tsp. salt
3 c. Wingold flour

Dissolve yeast in milk with part of the sugar; add flour to make soft sponge, let rise; add other ingredients except cocoa, let rise again. then roll a thin sheet, butter it, sprinkle with sugar and cocoa, fold it over to make it double, cut with biscuit cutter, let rise again, spread with egg white and sugar, then bake.

JUST ROLLS

(Excellent)

1 qt. milk
1 pt. water
3 tblsp. lard
2 tsp. sugar
3 level tsp. salt
1 Fleischmann's comp. yeast
Wingold flour

Pour milk and water scalding hot over the lard, sugar, and salt. Let stand until cool, then add yeast dissolved in warm water, and stir in flour with a spoon until the batter is stiff enough to pour out on moulding board; mould lightly 10 min., using no more flour than is necessary. Let rise, shape into rolls, handling little as possible. Let rise again and bake 20 min. in hot oven. This makes about 100 rolls.

MAPLE ROLLS

2 c. Wingold flour
3 tsp. Calumet baking powder
1 tsp. salt
3 tblsp. shortening
1 c. milk
½ lb. maple sugar

Sift flour, baking powder, and salt. Work in the shortening, using two knives, and make a dough with the milk. Roll out as square as possible and sprinkle with the maple sugar. Brush the further end with water and roll the pastry from you in a firm roll. Cut off in ½ in. slices, place into greased and floured pan, brush with melted shortening, and bake 15 min. in moderate oven.

OUR ROLLS

1 pt. scalded milk
½ c. butter
¼ c. sugar
1 tsp. salt
Whites of 2 eggs
1 cake Fleischmann's yeast dissolved in ¼ c. lukewarm water
Wingold Flour

Pour hot milk over the sugar, salt and butter; when lukewarm, add the yeast and beaten whites of eggs. Add enough flour to make a sponge. When light, add enough more flour to knead. Knead and let rise to double its bulk, then knead again slightly, and roll out into a large sheet, ½ in. thick, having the edges as straight as possible. Spread all over with soft butter, and sprinkle with sugar, cinnamon, grated lemon rind and currants. Roll up like a jelly roll, cut off slices an inch wide, lay them with the cut side down onto well greased pans, and when light bake in a hot oven 15 or 20 min. When nearly done,

glaze them, by using the following: Dilute 2 tsp. of cornstarch with a little cold water, pour on $\frac{3}{4}$ c. of boiling water and let simmer 10 min. Brush over the top with the starch and dredge with sugar.

PARKER HOUSE ROLLS

1 cake Fleischmann's yeast
1 pt. milk, scalded and cooled
2 tblsp. sugar
4 tblsp. lard or butter, melted
3 pt. sifted Wingold flour
1 tsp. salt

Dissolve yeast and sugar in lukewarm milk, add lard or butter and $1\frac{1}{2}$ pts. of flour. Beat until perfectly smooth. Cover and let rise in a warm place 1 hr., or until light. Then add remainder of flour, or enough to make a dough, and the salt. Knead well. Place into greased bowl. Cover and let rise in a warm place for about $1\frac{1}{2}$ hrs., or until double in bulk. Roll out $\frac{1}{4}$ in. thick. Brush over lightly with melted butter, cut with 2-in. biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocketbook shape. Place into well greased, shallow pans 1 in. apart. Cover and let rise until light—about $\frac{3}{4}$ hr. Bake 10 min. in hot oven.

POCKETBOOK ROLLS

2 Fleischmann's comp. yeast
$1\frac{1}{2}$ c. lukewarm milk
1 qt. Wingold flour

Dissolve yeast in milk, add flour and beat until smooth. Cover and let rise in a warm place about 3 hrs. Then add—

1 c. butter, melted
1 c. warm milk
3 eggs, well beaten
$\frac{1}{2}$ tblsp. salt
$\frac{1}{4}$ c. sugar
Wingold flour to make soft dough

Put butter into milk before adding. Cover and let rise in warm place until very light. Roll out $\frac{1}{4}$ in. thick. Brush over with butter, cut with cookie cutter, crease heavily through center, and fold over in pocketbook shape. Place into greased pans an inch apart. Cover and let rise until light. Bake about 20 min.

ROLLS

2 mashed potatoes, or
$\frac{1}{2}$ c. flour, scalded
$\frac{3}{4}$ c. sugar, or less
1 Fleischmann's comp. yeast
$2\frac{1}{2}$ c. milk, scalded and cooled
6 c. Wingold flour
2 eggs, reserve 1 yolk
$\frac{1}{2}$ c. shortening
1 tblsp. salt

Make a soft sponge with potatoes or scalded flour, the sugar, yeast dissolved in the scalded milk, and some of the flour. When light, add the egg whites and 1 yolk well beaten, the melted shortening, salt, and the rest of the flour. Knead well about 5 min., return to bowl, brush top with shortening, cover and set into warm steamy place until double in bulk. The dough may be worked down again in the bowl, or it may be rolled out and cut into rolls. Mix the extra egg yolk with $\frac{1}{4}$ c. milk to brush the tops of the rolls before baking. Bake in moderate oven 20 min.

THREE-IN-ONE ROLLS

Use dough for rolls as given above. Mold into balls of dough the size of a walnut, allowing three of these to each well greased gem pan. Cover the palms of the hands with shortening, then roll each ball of dough between the palms, before dropping into the pans. Crowd three such balls into each individual gem pan. Let rise in a warm steamy place. Brush tops with mixture of egg yolk and water before baking. Bake in moderate oven 20 min. Brush with melted shortening upon taking from the oven.

BAKING POWDER BISCUIT

2 c. Wingold flour
4 tsp. Calumet baking powder
1 tblsp. butter
1 tblsp. lard
¾ c. milk and water
1 tsp. salt

Mix dry ingredients and sift twice. Work in butter and lard with tips of fingers; add gradually the liquid, mixing with knife to soft dough. It is impossible to determine the exact amount of liquid, owing to differences in flour. Toss on a floured board, pat, and roll lightly to ½ in. in thickness. Shape with a biscuit cutter. Place onto buttered pan, and bake in hot oven 12 to 15 min.

BUTTERMILK BISCUITS

2 c. Wingold flour
1 tsp. salt
1 tsp. Calumet baking powder
3 tblsp. shortening
1 c. buttermilk
½ tsp. soda

Sift flour with baking powder and salt. Mix in shortening by using two knives. Dissolve soda in buttermilk and add to the above. Do not touch the dough with the hands until turned onto the floured board. Roll out ½ in. thick and cut with medium sized biscuit cutter. Brush the tops with melted shortening and bake in moderate oven about 12 to 15 min. This recipe will make 24 small or 18 medium biscuits.

CREAM CHEESE BISCUITS

2 c. Wingold flour
4 tsp. Calumet baking powder
1 tsp. salt
2 tblsp. butter
1 scant c. milk
¾ c. grated cream cheese

Mix and sift dry ingredients, work in the butter, gradually add the milk and the cheese. Knead lightly, then roll out ⅓ in. thick. Cut into rounds and bake in quick oven 15 min.

FRUIT BISCUITS

Use baking powder biscuit dough, or a richer dough if desired; roll thin, spread with a mixture of chopped figs, raisins and nuts, or chopped cooked prunes alone may be used; roll up like a jelly roll, cut into inch pieces and bake in a quick oven. These rolls may be used as tea biscuit, or a sauce may be served with them and used as a dessert.

POTATO BISCUITS

1 c. milk, scalded and cooled
1 cake Fleischmann's yeast
1 tblsp. butter, melted
3 tsp. lard, melted
2 eggs, beaten light
3 mashed hot potatoes
1 tblsp. sugar
1 tsp. salt

Mix well, then let rise 4 to 5 hrs.; roll out and cut with very small cutter; let rise another 2 hrs., then bake 10 min. in quick oven. Very good.

PREMIUM BISCUIT

2 c. Wingold flour
2 tsp. Calumet baking powder
½ tsp. salt
1 egg white
¼ scant c. butter
Milk

Mix and sift dry ingredients, work in the butter, then add beaten white and enough milk to make soft dough. Cut any desired size.

QUICK BAKING POWDER BISCUITS

2 c. Wingold flour
3 tsp. Calumet baking powder
½ tsp. salt
2 tblsp. lard
1 tblsp. butter
1 c. milk

Mix and sift dry ingredients, work in butter and lard, add milk gradually, drop into well buttered muffin tins. Bake in hot oven 15 min. Very good.

SHORT CAKE BISCUIT

2 eggs, beaten light
½ c. cream
1 tsp. salt
2½ c. Wingold flour
2 tsp. Calumet baking powder

Mix in order given, adding more cream if dough is too stiff. Roll into sheets ½ in. thick, spread with melted butter, put together, then cut out in rounds and bake in quick oven 15 min.

TWIN BISCUITS

2 c. Wingold flour
3 tsp. Calumet baking powder
1 tsp. salt
¾ c. milk, more or less
4 tblsp. lard or butterine

Sift flour, baking powder, and salt three or four times. Work in the shortening, using two knives. Then make a soft dough with the milk. Roll out ½ in. thick. Brush generously with melted shortening. Fold over and run rolling pin over the dough. Cut out with a cookie cutter. Brush tops with milk. Bake 10 min. in medium oven. These may be prepared some hrs. before baking, placed into pans and kept in cool place until ready to take places at the table when they may be put into the oven. Twin biscuits are just the thing for individual strawberry short cakes, also for serving with chicken fricassee.

BERRY MUFFINS

2 c. Wingold flour
½ c. sugar
4 tsp. Calumet baking powder
½ tsp. salt
2 tblsp. butter
1 scant c. milk
1 c. berries

Mix and sift dry ingredients; work in butter with finger tips; add milk and berries; bake in muffin tins.

BLUEBERRY MUFFINS

⅓ c. butter, creamed
¼ c. sugar
¼ tsp. salt
1 egg, beaten light
¾ c. milk
2 c. Wingold flour
4 tsp. Calumet baking powder
1 c. blueberries

Cream sugar and butter, then add salt, egg, milk, flour sifted with baking powder, and blueberries. Bake in well greased muffin tins 25 min. Any fresh berry or chopped dates may be used instead of blueberries.

COCOA MUFFINS

1 tblsp. butter
1 egg, well beaten
½ c. milk
¼ tsp. salt
½ c. sugar
3 tsp. cocoa
1 c. Wingold flour
1½ tsp. Calumet baking powder

Mix and sift all ingredients; add butter, egg, and milk. Bake in hot oven in well greased muffin tins 25 min.

DAINTY MUFFINS

3 c. Wingold flour
4 tsp. Calumet baking powder
1 tsp. salt
2 tblsp. sugar
1½ c. milk
1 egg
4 tblsp. melted shortening

Sift all dry ingredients together, add the milk to which the egg slightly beaten has been added, then the melted shortening. Mix thoroughly and quickly, cutting the dough back and forth. Drop into deep gem pans. Brush tops with melted shortening and bake 25 min. Half of this recipe may be dropped as usual into the gem pans and set away in a cool place to bake the next morning or for a later meal. Raisins may be added or in season 1 c. of blueberries.

GRAHAM MUFFINS

1 c. graham flour
1 c. Wingold flour
4 tsp. Calumet baking powder
¼ c. sugar
1 tsp. salt
1 tblsp. melted butter
1 egg
1 c. milk

Mix and sift all dry ingredients; add butter, egg, and milk. Fold in ½ c. chopped dates. Bake in hot oven in buttered gem pans 25 min.

MUFFINS

¼ c. butter, creamed
¼ c. sugar
1 egg, beaten light
¾ c. milk
1⅓ c. Wingold flour
4 tsp. Calumet baking powder

Add sugar to butter, then add egg, and flour mixed with baking powder, alternately with the milk. Bake in well greased muffin tins 25 min.

OATMEAL MUFFINS

1½ c. sour milk
2 c. oatmeal
1 tblsp. sugar
1 egg, beaten
Butter, size of an egg, melted
¼ tsp. salt
1 c. Wingold flour
1 tsp. soda

Soak oatmeal in sour milk over night. In morning add other ingredients and bake in moderate oven.

OLD TIME MUFFINS

½ c. butter
2 tblsp. sugar
2 eggs, well beaten
1 pt. milk, scalded and cooled
½ cake Fleischmann's comp. yeast
Pinch of salt
Wingold flour to make drop batter

Dissolve yeast in milk, add other ingredients, and beat thoroughly. Make before noon if wanted for supper, or at night if intended for breakfast. Let rise, then drop into muffin tins and bake from 20 to 30 min. Makes 16 muffins.

PLAIN MUFFINS

2 tblsp. melted butter
2 tblsp. sugar
1 or 2 eggs, beaten light
¾ c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder

Mix in order given. Bake in well greased muffin tins 25 min.

CORNMEAL GEMS

¼ c. butter, creamed
½ c. sugar
2 eggs, beaten light
1 c. milk
2 c. Wingold flour
1 c. cornmeal
4 tsp. Calumet baking powder
½ tsp. salt

Mix in order given, beat thoroughly, and bake 20 min. in hot well greased gem pans.

DELICIOUS GRAHAM GEMS

4 tblsp. melted butter
2 tblsp. sugar
2 eggs, beaten light
2 c. milk
2 tsp. Calumet baking powder
¼ tsp, salt

Graham flour to make dough stiff enough to drop from spoon into gem pans.

GRAHAM GEMS

1 tblsp. butter, melted
½ c. sugar
1 egg, well beaten
1 c. sour milk
1 tsp. soda
1 heaping c. graham flour
¼ tsp. salt

Beat sugar and egg light, add melted butter and beat again. Add other ingredients, dissolving soda in sour milk. Bake in gem pans.

NUT GEMS

1 egg, beaten light
1 tsp. sugar
1 tsp. salt
⅔ c. milk
⅓ c. cream
1½ c. Wingold flour
½ c. nuts, chopped

Mix ingredients in order given, beat 5 min. Bake in well greased gem pans in medium oven 20 min. Chopped dates or raisins may be used instead of nuts.

RICE GEMS

¾ c. hot boiled rice
2 tblsp. melted butter
1 egg, well beaten
1 c. milk
2¼ c. Wingold flour
5 tsp. Calumet baking powder
2 tblsp. sugar
½ tsp. salt

Mix and sift all dry ingredients. Add milk to egg, then add to flour mixture, and add rice and butter. Beat thoroughly, then bake in well greased gem pans in hot oven about 30 min.

SPICE GEMS

⅔ c. butter, creamed
1 c. sugar
3 eggs, beaten light
1 c. molasses
¼ tsp. salt
½ tsp. each Watkins' cinnamon, cloves, and nutmeg
1 c. sour milk
1 tsp. soda
3 c. Wingold flour

Mix thoroughly, then bake in gem tins.

WHOLE WHEAT GEMS

1 egg, beaten separately
½ c. cream
1 c. milk
1 tsp. sugar
2 tsp. salt
⅔ c. whole wheat flour
1⅓ c. Wingold flour

Add sugar, salt, milk, and cream to beaten yolk. Gradually add flour, then beat about 10 min. before folding in beaten white. Bake in gem pans in moderate oven 20 min. Graham flour may be used instead of whole wheat.

JOHNNY CAKE

1 c. corn meal
1 c. Wingold flour
1 tblsp. Calumet baking powder
1 c. milk

½ c. sugar
1 tsp. salt
2 tblsp. melted butter
2 eggs, beaten light

Mix and sift dry ingredients, then add milk, butter, and eggs. Stir vigorously as each is added. When baked, cut into squares and serve warm.

POPOVERS

2 c. Wingold flour
1 tsp. salt
3 eggs, beaten light
2 c. milk

Sift flour and salt into a bowl. Beat eggs 5 min., add milk, then gradually stir into flour mixture. Beat with Dover egg beater until full of air bubbles. Fill hot greased gem pans ⅔ full of mixture, then bake in hot oven until brown and popped over, about 40 min.

PLAIN GINGER BREAD

1 tblsp. butter
1 c. brown sugar
1 egg, beaten light
1 c. molasses
1 c. sour cream or milk
1 large tsp. soda
1 tsp. Watkins' ginger
2½ c. Wingold flour
1 tsp. salt

Mix in order given, adding a little of all kinds of spices.

KINDERGARTEN GINGER BREAD

1 egg
4 tblsp. sugar
4 tblsp. shortening
½ tsp. soda
1 tsp. each Watkins' ginger and cinnamon
4 tblsp. molasses
4 tblsp. milk
1 tsp. Calumet baking powder
1 c. Wingold flour

Break the egg into a bowl and beat for two min. with a Dover egg beater, then add the materials in the order given and beat thoroughly. Drop into well greased gem or individual cake pans. Bake 15 min. in moderate oven.

GERMAN TOAST

3 eggs
½ tsp. salt
2 tblsp. sugar
1 c. milk
8 slices stale bread

Beat eggs slightly; add sugar and milk; strain into shallow dish. Dip bread into mixture. Cook on a hot, well greased griddle, brown on one side, turn and brown on the other side. Serve with butter and sugar or maple syrup.

CREAM TOAST

Toast 6 slices of dry bread golden brown. If edges of toast are hard, dip quickly into hot water. Arrange upon a hot platter and pour 1 pt. White Sauce over all.

EGGS A LA GOLDENROD

Prepare cream toast, adding the whites of 4 hard cooked eggs, cut into small pieces, to sauce. Pour over toast; then force the yolks of the eggs through a potato ricer and sprinkle over the top. Garnish with parsley.

Cakes

SOME HINTS FOR CAKE BAKING

Accuracy in measurement of all materials is absolutely necessary. Every kitchen should be provided with glass or tin measuring cups, an egg whip for the white of the egg, a rotary beater for the yolks, a wooden spoon with slotted bowl for creaming of butter, and mixing. Prepare the pans first. Grease the bottom, but not the sides of the cake pans. Use vegetable oil or lard instead of butter for greasing the pans. Flour the sides and the bottom. A paper is necessary for fruit loaf cakes or for any cake baked in a long sheet. Do not grease either paper or pan, unless the paper does not entirely cover the bottom of the pan. Then grease the uncovered bottom and corners. After the pans are ready, measure all ingredients before beginning the mixing. Always sift the flour once before measuring. Then add the baking powder and sift two or three times. In making measurements, level off the cup or spoon with a knife. The proper proportion of baking powder is one level tsp. for each level c. of flour. The whites and yolks of eggs should be beaten separately unless otherwise directed. If the butter is cold and hard, warm the sugar. Never melt the butter. Begin the baking of cakes in a slow oven. As soon as the cake batter has risen to its full extent, increase the heat and when well set and lightly browned, reduce the heat. A cake containing many eggs may be toughened by too hot an oven. If sour milk or molasses is used, neutralize the acid with the smallest bit of soda and use about half as much baking powder as with sweet milk, or in the proportion of $\frac{1}{2}$ level tsp. to each cup of flour. If fruit or nuts sink to the bottom of the cake, it shows that the batter is too thin. Cakes baked in shallow or layer cake pans require about one-fifth more flour than when baked in loaf pans. A corresponding proportion of baking powder should also be used. When many egg whites are required a few drops of lemon juice or vinegar added to the whites when beaten foamy will be an advantage, as the acid has the property of keeping the air cells in tact. This is particularly true in making meringues. A cake is ready to be taken from the oven when it will spring back after a slight pressure of the finger. Many ovens have too great heat in the upper part; then place a shallow pan containing a little water onto the upper rack directly over the cake. The standard measuring cup is one containing one half pint. When dry, liquid, and fat ingredients are used in the same recipe, measure in order stated above, always using same cup.

HIGH ALTITUDES

Almost all cake recipes are compounded for low altitudes and the amount or proportion of flour depends on the altitude. For instance, a cake recipe calling for $2\frac{1}{2}$ c. of flour in ordinary altitudes would in Butte or Denver, or any point in the mountains, require 3 c., about 1/5 more flour. Use a little less shortening, less sugar, less baking powder, but add to the amount of flour and eggs.

Goodies for Christmas

Thanksgiving and Special Occasions

ALMOND BREAD

6 eggs, beaten light
5 egg-yolks, beaten light
2 c. sugar
1 lemon-rind, grated
¼ tsp. salt
1 lb. almonds, cut fine lengthwise
1 oz. citron, cut fine
1 tblsp. Watkins' cinnamon
1 tsp. Watkins' cloves
1 scant qt. Wingold flour
1 tsp. Calumet baking powder

Beat whole eggs and yolks together with sugar, lemon, salt, and spices 10 min. Add other ingredients, mixing flour and baking powder. Knead lightly on board; roll ⅛ in. thick; spread with beaten egg-yolk; cut long narrow strips and bake in medium oven.

ALMOND CRESCENTS

1 c. butter
1 c. powdered sugar
¼ lb. almonds, chopped
2 c. Wingold flour
1 tsp. Calumet baking powder
1 tsp. Watkins' vanilla

Mix flour and butter as for pie, add half the sugar and almonds and knead into a dough. Roll quite thin. Use cookie cutter to cut into small rounds, then into half moons or crescents. Place onto tins and bake in a moderate oven. When done, dip the hot cakes into the rest of the sugar, mixed with cinnamon.

ALMOND CUTS

¾ c. butter
2 c. sugar, 1 white and 1 brown
3 eggs, beaten light
¼ tsp. salt
1 c. almonds, chopped
4½ c. Wingold flour
2 tsp. soda
1 tblsp. Watkins' cinnamon

Cream butter and sugar, add eggs, almonds, cinnamon; and soda, salt, and flour sifted together. Mix thoroughly. Divide into four parts and make four rolls about 12 in. long. Leave on plate all night. Cut off slices in the morning ¾ in. thick. Bake in medium oven.

ALMOND DATE PUFFS

4 egg-whites, beaten very stiff
1 c. sugar
Pinch of salt
1 lb. dates, chopped
½ lb. almonds, cut fine
1 tblsp. Wingold flour
¼ tsp. Calumet baking powder

Add sugar to the whites and beat 10 min., then add the almonds and dates and mix thoroughly. Fold in the flour mixed with the baking powder. Drop from spoon onto well greased inverted tins. Bake in a very slow oven until dry enough to leave the pan readily.

ALMOND DROPS

1 lb. almonds, shaved
1 lb. sugar
6 egg-whites, beaten stiff
2 tsp. cornstarch
2 tsp. Watkins' cinnamon
Pinch of salt

Add sugar to whites, beat 15 min. Gradually fold in the other ingredients. Drop from spoon onto a well buttered tin and bake in cool oven.

ALMOND MACAROONS

1 lb. almonds, chopped and pounded to a paste
1 c. powdered sugar
6 egg-whites

Beat whites very stiff; add sugar, beat again. Then add egg mixture by spoonful to almond paste, working it in carefully. Place a piece of white wrapping paper into a shallow baking tin. Do not grease it. Drop mixture from spoon onto this paper. Bake in cool oven about $\frac{1}{2}$ hr. When done, cool, then turn paper over, wet the underside, and the cakes will drop off.

ALMOND SQUARES

$\frac{1}{2}$ lb. butter
$\frac{1}{2}$ lb. sugar
2 eggs
$\frac{1}{2}$ lb. Wingold flour
$\frac{1}{2}$ lb. almonds, chopped fine
1 lemon-rind, grated

Put aside a part of the sugar and almonds to sprinkle over top of cakes. Take remainder of sugar and the flour — sift together several times. Cut the butter into this, using two knives, one in each hand, then add eggs, almonds, and lemon-rind. Roll dough about $\frac{1}{8}$ in. thick, spread with beaten egg. Sprinkle with sugar and almonds. Cut diamond shapes. Bake in medium oven.

ALMOND STARS

3 egg-yolks, beaten light
$\frac{1}{2}$ c. sugar
$\frac{1}{4}$ lb. almonds
1 c. Wingold flour
1 tsp. Calumet baking powder
Pinch of salt

Add sugar to yolks and beat 5 min. Add almonds, flour sifted with baking powder, and salt. Roll out, cut with star cookie cutter, brush with beaten egg, then bake in rather hot oven until pale yellow.

ALMOND STICKS

6 eggs
1 lb. sugar
1 lemon-rind, grated
1 lb. whole almonds
$1\frac{1}{4}$ lb. Wingold flour
2 tsp. Calumet baking powder
Pinch of salt

Break eggs into baking dish, add sugar and beat together until very light. Add lemon rind and whole almonds, then flour sifted with baking powder. Work together, then make 2 or 3 long narrow

rolls, pat down, and let stand over night. When ready to bake, cut off thin slices with very sharp knife and bake in medium oven.

ALMOND STRIPS

4 eggs, well beaten
2 c. brown sugar
½ c. almonds, cut fine
1 lemon-rind, grated
1 tblsp. Watkins' cinnamon
1 tsp. Watkins' cloves
4 level c. Wingold flour
1 tsp. Calumet baking powder
¼ tsp. salt

Beat sugar and eggs 10 min., add almonds and lemon-rind. Sift other ingredients together and add. Roll out on floured baking board, cut into long narrow strips, and bake until medium brown.

ALMOND WAFERS

7 egg-yolks, boiled
3 eggs, well beaten
3 c. sugar
½ lb. almonds, chopped
2 scant qts. Wingold flour
2 tsp. Calumet baking powder

Mash the boiled yolks, add to eggs and sugar, beat 10 min. Add almonds, flour and baking powder sifted together. Knead lightly; then roll out ⅛ in. thick; spread with melted butter, then sprinkle with a mixture of sugar and finely cut almonds.

ANISE DROPS

4 eggs
2 c. sugar
¼ tsp. salt
2 c. Wingold flour
½ tsp. Calumet baking powder
1 tsp. Watkins' anise flavor

Beat eggs 10 min.; add sugar, beat 5 min.; add the other ingredients and beat 15 min. Drop from spoon onto well greased tins an inch apart, then let stand over night. Do not disturb cakes. In morning bake in moderate oven. Unusual and delicious.

ANISE STICKS

8 eggs, beaten separately
3½ c. sugar
1 tsp. butter
½ lb. almonds, chopped
3 tsp. anise seed
4 tsp. Calumet baking powder
½ tsp. salt
Wingold flour to make soft dough

Mix dough in the evening, in order given, sifting part of the flour, baking powder, and salt together, and then add beaten whites. Beat well, then add enough more flour to make a soft dough. Roll out, cut into long narrow strips, and let stand over night. In morning bake in medium oven.

BISCUIT TARTS

6 eggs, beaten separately
1 c. sugar
1 c. Wingold flour
½ tsp. Calumet baking powder
½ lemon, juice and grated rind

Beat yolks, add sugar, beat 5 min., add lemon and flour sifted with baking powder. Fold in the beaten whites. Butter muffin tins and fill each form half full. Bake in medium oven.

BISHOP'S BREAD

¾ c. sugar
2 eggs
½ c. almonds, cut fine
½ c. raisins, cut fine
Wingold flour enough to make a stiff dough

Beat eggs and sugar very light, then add almonds, raisins, and flour. Bake in flat pan. When thoroughly baked, cut into long narrow strips. Toast these in oven to a dark yellow color on all sides.

BROWNIES

¼ c. melted butter
1 c. sugar
1 egg, well beaten
2 sq. chocolate
½ c. broken nuts
½ c. Wingold flour
½ tsp. Calumet baking powder

Melt chocolate and butter, add sugar, egg, nuts, and flour mixed with baking powder. Mix thoroughly; bake in shallow pan in moderate oven. Cut finger shapes when partly cooled.

BROWN PEPPERNUTS

1 c. butter and lard mixed
1 c. sugar
2 eggs, well beaten
½ tsp. salt
2½ c. syrup or molasses
2½ qts. Wingold flour
1 heaping tblsp. soda
1 tsp. Calumet baking powder
1 tblsp. each Watkins' cloves and cardamom
1 lemon-rind, grated

Boil and cool syrup or molasses. Cream sugar and shortening, add eggs, lemon-rind, salt, spices, and molasses. Dissolve soda in a little water or milk and add; then work in the flour. Let dough stand at least 24 hrs. in warm place, the longer it stands, the better. When ready to bake, work dough into long narrow rolls, cut off pieces and shape into balls; press these flat, and dip upper side into granulated sugar. Bake in medium oven at least 15 min. Keep in stone jars.

CAKES IN FORM OF AN S

9 oz. butter and
9 oz. sugar, sifted together
16 oz. Wingold flour
2 eggs, well beaten
1 lemon-rind, grated
Cardamom, to suit taste

All ingredients should be cold and worked together very rapidly. Into the sifted sugar and flour cut the butter, using two knives to do the cutting. When thoroughly mixed, add eggs, lemon-rind, and cardamom. This dough will be very stiff. Work into long narrow rolls. Set into cold place for a few hours or over night. Cut small

pieces from roll. With the hand on baking-board roll this out and shape into an S. Dip this into beaten egg, then into sugar, and bake in medium hot oven to dark yellow color.

CELESTIAL FOOD

½ lb. dates, cut fine
½ lb. walnuts, cut fine
10 tblsp. Wingold flour
2 tsp. Calumet baking powder
6 eggs, beaten very light
1 c. sugar

Beat eggs and sugar very light. Mix dates, walnuts, flour and baking powder, and add to egg mixture. Spread very thin in shallow pan. Cut into small pieces; sprinkle powdered sugar over top, or serve with whipped cream.

CHOCOLATE ALMOND MACAROONS

3 egg-whites, beaten very stiff
1 c. powdered sugar
¼ tsp. salt
1 c. chocolate, grated
½ lb. almonds, chopped
1 tsp. Watkins' vanilla

Add sugar to whites and beat 10 min. Fold in the other ingredients. Dip hands into cold water, roll mixture into balls size of a hickory nut and bake on well greased inverted pans in very moderate oven.

CHOCOLATE ALMOND PUFFS

6 egg-whites, beaten very stiff
2 c. sugar
1 lemon-rind, grated
1 tsp. Watkins' cinnamon
1 lb. chopped almonds
1 tblsp. Wingold flour
½ tsp. Calumet baking powder
¼ tsp. salt
1 c. chocolate, grated

Add sugar, lemon, and cinnamon to beaten whites, then beat 15 min. Set aside a sauce-dish full of this mixture. To rest of mixture, add almonds, flour, sifted with baking powder and salt, and lastly the chocolate. Drop from spoon. On top of each cake put a little of the mixture set aside. Bake in slow oven.

CHOCOLATE ALMOND SHELLS

3 egg-whites, beaten very stiff
1 c. sugar
½ lb. almonds, chopped
3 oz. chocolate, grated
Pinch of salt

Beat sugar, salt, and eggs 10 min. Fold in almonds and chocolate. Drop from spoon onto bottom of inverted tins, well greased. Bake in slow oven.

CHOCOLATE BARS

⅓ c. butter
1 c. sugar
1 scant c. Wingold flour
½ tsp. Calumet baking powder

2 eggs, well beaten
2 sq. chocolate, melted
1 c. walnuts, chopped

Add sugar to creamed Butter, then add eggs, flour sifted with baking powder, and the chocolate. Beat well before adding the nuts. Spread $\frac{1}{2}$ in. thick in buttered tin and bake $\frac{3}{4}$ hr. in very slow oven. This should be a little sticky when first baked. Cut into bars.

CHOCOLATE BROETCHEN

3 egg-whites, beaten stiff
1 c. sugar
$\frac{1}{5}$ lb. blanched almonds, chopped
2 sq. chocolate, grated

Beat sugar and whites 15 min. Add almonds and chocolate. Drop from spoon onto well greased inverted tins. Slow oven.

CHOCOLATE KISSES

6 egg-whites, beaten very stiff
10 oz. sugar
10 oz. chocolate, grated
6 oz. almonds, chopped

Beat sugar and whites 10 min. Add chocolate and almonds. Drop from spoon onto inverted greased tins. Just about dry these cakes in the oven, for the slower they bake, the better the result.

CHOCOLATE MACAROONS

3 egg-whites, beaten very stiff
1 c. sugar
Pinch of salt
$\frac{1}{2}$ lb. almonds, chopped
2 oz. chocolate, grated
1 tsp. Watkins' vanilla

Beat sugar, salt, and eggs 10 min. Drop from spoon onto bottom of inverted tin, well greased. Bake in slow oven.

CHOCOLATE PUFFS

$\frac{3}{4}$ c. sugar
$\frac{1}{4}$ lb. chocolate, grated
$\frac{1}{2}$ heaping c. Wingold flour
4 egg-whites

Beat egg-whites to very stiff froth. Mix quickly with the sugar, chocolate, and flour. Drop small portions from spoon and bake in medium hot oven

CHOCOLATE ROCKS

$\frac{1}{2}$ c. butter
1 c. brown sugar
1 whole egg and 1 egg-yolk, beaten light
2 sq. chocolate, melted
$\frac{1}{2}$ c. milk
1 c. dates, chopped
1 c. nuts, chopped
$\frac{1}{2}$ tsp. soda
$\frac{1}{4}$ tsp. salt
$1\frac{1}{2}$ c. Wingold flour

Mix in order given, sifting flour, soda, and salt together. Drop from spoon onto well greased tin. Bake in medium oven.

CHOCOLATE SHELLS

2 eggs, beaten separately
1 c. sugar
1 tsp. Watkins' cinnamon
2 sq. chocolate, grated
Pinch of salt
½ lb. almonds, chopped
1 lemon-rind, grated
1 oz. citron, cut fine
Wingold flour to roll out
1 tsp. Calumet baking powder

Add beaten yolks to beaten whites, add sugar and beat. Then add the other ingredients, sifting part of flour with baking powder. Add enough more flour to make dough stiff enough to roll out. Cut with small cookie cutter, then spread following mixture onto each cake before baking:

1 egg, well beaten ½ c. sugar Little lemon juice

Bake in slow oven.

CHOCOLATE SPICE MACAROONS

4 eggs, beaten very light
1 lb. sugar
1 c. chocolate, grated
1 c. cocoanut
1 tsp. each Watkins' cloves and cinnamon
2 tsp. Calumet baking powder
1 lb. Wingold flour
¼ tsp. salt

Mix in order given, sifting flour, baking powder, and salt together Drop from spoon onto well buttered tin and bake in medium oven.

CHOCOLATE STRIPS

½ c. butter
1 c. sugar
2 eggs, well beaten
¼ tsp. salt
1½ sq. chocolate
1 tsp. Watkins' vanilla
1¼ c. Wingold flour
½ tsp. Calumet baking powder

Mix in order given. Beat thoroughly. Bake in thin layer in shallow pan in hot oven. Brush with egg-white and sprinkle with powdered sugar. Cut into narrow strips while hot.

CHRISTMAS COOKIES

4 eggs, well beaten
2 c. sugar
½ tsp. pulverized hartshorn
Wingold flour to stiffen

Beat sugar and eggs 1 hr. Add hartshorn and work in enough flour to make dough stiff enough to roll. Roll out and cut. Let stand in a warm place over night. Sprinkle greased baking tins with anise seeds. Place the cookies on these and bake in a slow oven.

CHRISTMAS JOYS

1 c. figs
1 c. walnuts
½ c. stoned dates
½ c. candied orange peel
½ c. candied cherries
1 tblsp. lemon juice

Put all through food chopper, then add lemon juice and knead until thoroughly mixed. Toss onto a board well dusted with powdered sugar. Roll out to $\frac{1}{4}$ in. in thickness and shape into rounds with a very small cutter. When they have stiffened, frost the tops with a plain orange icing. Then decorate with bits of angelica and small red berries made from candied cherries to simulate holly.

COCOANUT PUFFS

$1\frac{1}{2}$ c. cocoanut, chopped fine
3 egg-whites
1 c. sugar
$1\frac{1}{2}$ tblsp. cornstarch
$\frac{1}{2}$ tsp. Watkins' vanilla
Pinch of salt

Add salt to whites of eggs, beat very stiff, gradually beat in sugar and cocoanut. Put mixture into double boiler and cook 20 min. Remove from boiler, add cornstarch and vanilla. Drop from spoon and bake in moderate oven to light brown color.

COCOANUT WAFERS

3 eggs, beaten very light
2 c. sugar
2 tblsp. butter, melted
1 tsp. Watkins' vanilla
$\frac{1}{2}$ tsp. salt
1 c. shredded cocoanut
2 c. rolled oats
$\frac{1}{2}$ tsp. Calumet baking powder

Add sugar to eggs and beat 10 min. Then add butter, vanilla and salt. Fold in the cocoanut, and the oats mixed with the baking powder. Drop from spoon onto well greased and floured inverted tins. Bake light brown in moderate oven.

DAENISCH GEBAECK

1 c. butter, creamed
1 scant c. sugar
$\frac{1}{2}$ lb. almonds, chopped
1 scant qt. Wingold flour
1 tsp. Calumet baking powder

Cream sugar and butter, add almonds and flour sifted with baking powder. Knead lightly and form into long narrow rolls. Let stand over night. In morning cut off narrow pieces and bake in medium oven.

DATE GOODIES

1 c. brown sugar
$\frac{1}{2}$ c. lard or butter
$\frac{1}{2}$ c. water
2 c. oatmeal ground thru chopper
$\frac{1}{2}$ tsp. salt
1 tsp. Watkins' cinnamon
1 tsp. soda
Wingold flour

Use flour enough to roll thin. Cut into small cookies. When baked put filling between two cakes.

Filling

$\frac{1}{2}$ c. brown sugar
$\frac{1}{2}$ c. water
$\frac{1}{2}$ lb. dates, chopped fine
1 tblsp. lemon juice

Boil to a paste and spread between cakes.

DATE STICKS

2 eggs, well beaten
1 c. powdered sugar
1 c. chopped walnuts
1 c. chopped dates
Pinch of salt
2 tsp. Calumet baking powder
6 tblsp. Wingold flour

Add sugar to eggs and beat; add other ingredients, putting in flour sifted with baking powder last. Bake in shallow pan in slow oven. Dust top with powdered sugar and cut while warm into narrow strips.

DELICIOUS TARTS (German)

¾ c. butter
1 c. sugar
2 eggs
3 egg-yolks
3 scant c. Wingold flour
1 tsp. Calumet baking powder
1 tsp. Watkins' cinnamon
½ tsp. cloves
½ lemon-rind, grated

Mix quickly as for pie crust; work into smooth dough; roll out ⅛ in. thick; cut into three-cornered pieces; spread with jam; then bend corners up and pinch together. Bake on tins dusted with flour in rather hot oven.

EGG CAKES

8 egg-yolks, well beaten
1½ c. sugar
¼ tsp. salt
1 tblsp. each Watkins' cinnamon and nutmeg
1 tsp. Watkins' cloves
3 c. Wingold flour
1 tsp. Calumet baking powder
1 c. chopped dates
1 c. chopped walnuts
1 lemon-rind, grated

Beat sugar, salt, eggs, lemon, and spices 15 min. Add flour with baking powder, and then nuts and dates. Mix thoroughly. Drop from spoon, or work into little balls. Bake in medium oven.

EGG-KRINGEL

8 egg-yolks, boiled hard
1 c. butter
½ c. sugar
4 level c. Wingold flour
½ tsp. Calumet baking powder
1 lemon-rind, grated

Crush the egg-yolks; cream them together with the butter, sugar, and lemon-rind. Add the flour sifted with baking powder. Work the dough into a long narrow roll; cut off pieces; roll them between hand and board into thin narrow rolls, join ends to form circles. Spread with beaten yolk and dip into granulated sugar. Bake in hot oven to medium brown.

EGG-RINGS

4 egg-yolks, boiled hard
1 egg-yolk, raw
½ lb. butter
5 oz. sugar
1 lemon-rind, grated
¾ lb. Wingold flour

Drop 4 raw egg-yolks into boiling water; boil until hard. Cream them with spoon and add raw yolk. Cream butter and sugar, add egg mixture, lemon-rind, and flour. Make long roll of dough. Cut off pieces, roll these between hand and board, and form into circles. Dip into beaten egg, then into mixture of sugar and finely cut almonds. Bake in medium hot oven to dark yellow color.

EIER PLAETZCHEN

4 egg-yolks, boiled hard and mashed
2 raw egg-yolks
1 c. butter
1 c. sugar
4 scant c. Wingold flour
1 tsp. Calumet baking powder

Cream butter and sugar, add boiled and raw yolks mixed. Work in the flour sifted with baking powder. Mix thoroughly, roll, cut out, and spread with 2 egg-whites beaten with 1 tblsp. sugar; over this sprinkle chopped almonds.

EIGELB GEBAECK

1 c. melted butter
4 tblsp. sugar
5 egg-yolks, beaten light
4 scant c. Wingold flour
1 tsp. Calumet baking powder

Roll out thin and cover with following frosting before baking:

5 egg-whites, beaten stiff
1 c. sugar
1 lemon, grated rind and little of juice
¼ lb. blanched almonds, chopped

Beat sugar and whites, then add lemon and almonds. Bake in medium oven.

ELISEN LEBKUCHEN

7 egg-whites, beaten stiff
2 c. brown sugar
1 lemon-rind, grated
¼ tsp. crushed cardamom
1 tsp. Watkins' cinnamon
¼ tsp. Watkins' nutmeg
3 oz. citron, cut very fine
3 oz. candied orange-peel, cut fine
1 lb. almonds, grated
½ tsp. salt

Add salt to whites and beat very stiff; then add all ingredients except the almonds and beat at least ½ hr. Then add the almonds. Spread the dough ½ in. thick onto well greased and floured inverted tins and bake in slow oven. Cut into small oblongs, and spread while still warm with sugar and water boiled until it strings. Spread while hot, without beating.

FARINA DROPS

4 egg-whites, beaten stiff
1 c. sugar
½ lb. blanched almonds, chopped
¼ lb. farina, or cream of wheat
½ tsp. Calumet baking powder
½ lemon, juice and grated rind
Pinch of salt

Add sugar to whites, beat 5 min. Add almonds, farina mixed with baking powder, lemon, and salt. Drop from spoon onto well greased inverted tins and bake in slow oven.

FARINA MACAROONS

½ lb. almonds, chopped fine
½ lb. sugar
6 egg-whites
¼ lb. farina

Beat egg-whites to stiff froth, add sugar, beat again. Add almonds and farina. Drop from spoon and bake in medium oven.

GOETTER SPEISE (Food of the Gods)

6 eggs, beaten separately
1 c. powdered sugar
1 lb. dates, cut fine
2 heaping tblsp. Wingold flour
1 tsp. Calumet baking powder
¼ lb. almonds, cut fine
½ lb. walnuts, chopped
¼ tsp. salt

Add sugar to beaten yolks, beat 5 min. Then add nuts and salt, then the dates floured with flour and baking powder mixed. Lastly fold in the whites. Bake in shallow tin in medium oven. Cut into pieces. Serve with whipped cream, or simply sprinkle with powdered sugar.

HOLLY WREATHS

1 c. butter, creamed
1 c. sugar
2 egg-yolks
1 egg-white
4 scant c. Wingold flour
1 tsp. Calumet baking powder
1 lemon-rind, grated

Cream sugar and butter, add eggs and beat well. When creamy add lemon, and flour mixed with baking powder. Roll out dough and cut into rings with doughnut cutter. Beat the white of one egg slightly and brush over top of rings. Sprinkle with pistachio nuts, blanched and chopped. Put little round bits of candied cherries, three in a bunch, here and there to represent holly berries.

LEBKUCHEN

4 eggs, beaten very light
2 c. sugar
4 level c. Wingold flour
1 tsp. Calumet baking powder
½ citron, cut fine
1 lemon-rind, grated
1 tblsp. each Watkins' nutmeg and cinnamon
1 tsp. Watkins' cloves
¼ tsp. salt

Beat sugar, eggs and spices 15 min. Add other ingredients, sifting flour and baking powder together. Knead thoroughly on baking board. Roll out and cut into diamond shapes. Bake in medium oven. While still hot, spread with syrup made of sugar moistened with boiling water. Boil syrup until it strings, then quickly spread on cakes. When dry it will be milk-white.

MACAROONS

1 lb. sugar
1 lb. almonds, chopped fine
5 egg-whites, not beaten

Mix sugar and almonds thoroughly. Then mix with unbeaten egg-whites. Let stand 30 min. Bake in slow oven. Walnuts, hickory, or hazel nuts may be used instead of almonds.

MANDELBERGE

3 egg-whites, beaten very stiff
1 c. sugar
¼ tsp. salt
½ lb. almonds, cut lengthwise
¼ tsp. Watkins cinnamon
¼ tsp. cornstarch

Beat sugar, eggs, cinnamon, and salt ½ hr. Add almonds and cornstarch. Drop from spoon onto an inverted greased pan. Bake in moderate oven.

MANDELKRAENZE

1½ c. butter
1 c. sugar
3 egg-yolks, well beaten
4 level c. Wingold flour
1 tsp. Calumet baking powder
½ lemon-rind, grated

Cream butter, add sugar, yolk, and lemon; beat 10 min. Add flour sifted with baking powder. Quickly work the dough into long narrow roll. Cut off pieces, roll between hand and board, connect ends, forming circles. Dip into egg-whites and then into a mixture of sugar, cinnamon, and finely cut almonds.

MANDELNUESSE

¼ c. butter
1 c. sugar
3 eggs, well beaten
Pinch of salt
½ lb. almonds, chopped
2 c. Wingold flour
1 tsp. Calumet baking powder
½ orange-rind, grated

Cream butter, add sugar, eggs, orange and almonds; beat 15 min. Sift flour, salt, and baking powder; add to the above. Form small balls, flatten these, dip into egg, sugar and finely cut almonds and bake in slow oven.

MANDELPLAETZCHEN

1½ c. butter
1½ c. sugar
2 eggs, well beaten
3 scant c. Wingold flour
½ tsp. Calumet baking powder
½ lemon-rind, grated
¾ lb. almonds

Blanch and chop the almonds. Cream butter and add eggs. Mix sugar and almonds; add $\frac{2}{3}$ of this mixture to butter and eggs, setting aside the remainder for the top. Stir in the flour sifted with baking powder and salt, and the lemon rind. Roll out to $\frac{1}{4}$ in. in thickness; cut into diamonds 3 in. long; spread egg-white over the top and sprinkle with remainder of sugar and almonds. Bake in moderate oven to a golden brown.

MANDELSCHNITTEN

$1\frac{1}{2}$ c. butter
4 scant c. Wingold flour
$1\frac{1}{4}$ c. sugar
2 eggs, well beaten
3 tblsp. sweet cream
$\frac{1}{4}$ lb. almonds, chopped
1 lemon-rind, grated
Seeds of 3 pods cardamom, crushed

Mix quickly as for pie. Cut butter into flour, using two knives; then add sugar, eggs, cream, lemon, cardamom, and almonds. Roll very thin, spread with beaten egg yolk, then cut into small diamond shapes and bake in medium oven to light yellow color.

MERINGUE TARTS

$\frac{1}{2}$ c. butter
$\frac{1}{2}$ c. sugar
3 egg-yolks, well beaten
$\frac{1}{2}$ tsp. Calumet baking powder
2 c. Wingold flour

Add sugar to creamed butter, then add eggs, and flour sifted with baking powder. Roll out very thin. Cover with the following:

3 egg-whites, beaten stiff
1 c. powdered sugar
1 c. cocoanut
$\frac{1}{2}$ c. shaved almonds

Beat sugar and beaten whites, add cocoanut and almonds, and spread on top of first dough. This may be done before or after cutting cakes into diamond or round shapes. Bake in rather slow oven.

MILAN SLICES

$\frac{1}{2}$ lb. Wingold flour
$\frac{1}{2}$ lb. butter
6 oz. sugar
2 tblsp. thick sour cream
1 egg, or 2 egg-yolks

Work together quickly, roll out, cut into diamond shapes. Spread with egg, bake quickly. When cold, put small heap of fruit jelly on top of each slice.

MOCHA CAKES

$\frac{1}{2}$ c. butter, creamed
1 c. sugar
4 egg-yolks, well beaten
$\frac{1}{2}$ c. milk
$2\frac{1}{2}$ c. Wingold flour
2 tsp. Calumet baking powder
1 tsp. Watkins' vanilla

Mix in order given. Bake in shallow tins. When baked and cooled, cut into equal squares or oblongs and frost on all sides with—

½ c. butter, creamed
1½ c. powdered sugar
3 tblsp. cream
1 tsp. Watkins' vanilla

The frosting must be quite stiff. When frosted on all sides, roll the cakes in chopped blanched almonds, that have been roasted in the oven. Peanuts may also be used.

NEW MACAROONS

4 egg-whites, beaten stiff
1 c. sugar
1 c. cocoanut
1 c. chopped nuts
3 c. corn flakes
Pinch of salt

Add sugar and salt to whites and beat 10 min. Add other ingredients and mix thoroughly. Drop from spoon onto inverted greased tin and bake in slow oven until delicately brown.

NUERNBERGER LEBKUCHEN

10 eggs, beaten light
2 c. sugar
½ lb. almonds, chopped
¼ lb. citron, cut very fine
1 lemon-rind, grated
1 tblsp. Watkins' cinnamon
1 tsp. Watkins' cloves
4 c. Wingold flour
2 tsp. Calumet baking powder

Beat sugar and eggs 10 min. Add other ingredients, mixing thoroughly. Spread dough onto well greased and floured inverted cake tins about ¼ in. thick. Sprinkle with powdered sugar and bake. While still warm cut into oblong pieces.

NUT KISSES

2 egg-whites, beaten very stiff
1 c. sugar
¼ tsp. salt
1 c. chopped nuts
2 tblsp. Wingold flour
½ tsp. Calumet baking powder

Drop from spoon. Place ½ nut onto each cookie and bake in very moderate oven.

OUR COCOANUT CAKES

4 egg-whites, beaten very stiff
1½ c. sugar
¾ c. cracker crumbs
1 tsp. Calumet baking powder
¼ tsp. salt
2 c. cocoanut
1 tsp. Watkins' vanilla

Add sugar to beaten whites; beat 5 min. Add crumbs, baking powder, and salt mixed, then cocoanut, and vanilla. Drop from spoon onto well greased inverted tins. Bake in medium oven to golden brown color.

OUR HONEY CAKES

1 qt. honey
1 heaping tblsp. butter
1 lb. almonds, cut fine
1½ lb. sugar
10 eggs, beaten light
1 lemon-rind, grated
1 tblsp. each Watkins' cloves and cinnamon
1 oz. potash
½ tsp. salt
Wingold flour to stiffen
1 tsp. Calumet baking powder

Boil honey and butter. When cool, add spices, lemon, salt, sugar, and potash dissolved in little boiling water. Then stir in the beaten eggs and the almonds. Sift baking powder with part of the flour and add. Then work in enough more flour to make dough as stiff as bread dough. Let stand over night. In morning roll out ⅓ in. thick. Place rolled dough into well greased tins without cutting. Bake in medium oven from 20 min. to ½ hr. While still hot brush with frosting made of 1 c. sugar boiled with ⅓ c. boiling water. Boil until it strings, then quickly brush onto cake, without beating. Then cut cake into oblong pieces. Keep in covered stone jars.

PECAN MACAROONS

1 egg-white
1 c. brown sugar
1 c. pecan nuts
¼ tsp. salt

Beat egg very stiff, gradually add sugar while beating. Sprinkle salt over chopped nuts and fold into the egg-mixture. Drop from spoon. Bake about 10 min. in moderate oven. This makes 24 little cakes.

PEPPER BALLS

1 c. butter
4 c. sugar
2 qts. syrup
4 eggs, well beaten
½ lb. almonds, cut fine
1 tsp. soda, dissolved in water
1 tsp. each Watkins' cinnamon and ginger
½ tsp. Watkins' pepper
1 tblsp. Watkins' vanilla
½ tsp. salt
Wingold flour to stiffen
1 tsp. Calumet baking powder

Boil syrup; when cool add to creamed butter and sugar; add eggs and other ingredients, using flour enough to make stiff dough. Roll small balls with hands, or roll and cut out on board. Place an almond on each one.

PEPPER NUTS

2 lbs. lard
2 lbs. brown sugar
4 lbs. dark syrup
1 tsp. soda
1 c. hot coffee
1 tblsp. each Watkins' cinnamon,

2 lemons, grated rind and juice
½ tsp. salt
cloves, and cardamom
Wingold flour to stiffen
2 tsp. Calumet baking powder

Bring lard, sugar, and syrup to a boil. When cooled add other ingredients, dissolving soda in coffee, and flour enough to make a stiff dough. Roll small balls, the size of a hickory nut; place almonds on top of each, and bake in medium oven. Anise seed may be added.

SANDPLAETTCHEN

½ c. butter, creamed
1 c. sugar
1 egg, well beaten
1¾ c. Wingold flour
2 tsp. Calumet baking powder

Add sugar gradually to creamed butter, then add egg, and flour sifted with baking powder. Chill the dough, then roll ⅛ in. thick. Shape with diamond shaped cutter. Brush over with egg white and sprinkle with sugar mixed with cinnamon. Split blanched almonds. Arrange three halves on each cake. Place onto greased tin and bake in medium oven.

SAND TARTS

1 lb. butter
1 lb. sugar
6 eggs, well beaten
¼ tsp. salt
2 tsp. Calumet baking powder
Wingold flour enough to roll out

Cream butter and sugar, add eggs, and flour sifted with baking powder and salt. Roll very thin, cover with beaten egg, then sprinkle with following mixture:

¼ c. almonds, shaved fine
1 c. sugar
1 lemon-rind, grated

Cut diamond shaped pieces and bake light brown in medium oven.

S. GEBAECK

½ c. butter
2 c. Wingold flour
1 tsp. Calumet baking powder
5 egg-yolks, beaten light
½ c. sugar
1 lemon-rind, grated

Mix butter and flour, sifted with baking powder, by using two knives to cut butter into flour. Add sugar to yolks and beat 5 min., then add to first mixture. Add lemon; then lightly knead the dough into several long narrow rolls; cut off narrow strips; roll these between hand and board into long narrow rolls; form these into an S; set into cold place for 1 hr.; then bake in medium oven to pale yellow color.

SNOW BALLS

1 c. butter, creamed
2 c. sugar
1 c. milk
3 c. Wingold flour
3 tsp. Calumet baking powder
5 egg-whites, beaten stiff

Bake in deep square tins. When cold, or the day following cut into 2 in. squares, taking off outer crust so as to leave it all white. Take each piece on a fork, frost on all sides, then cover with freshly grated cocoanut on all sides. Angel food can be used instead of above recipe.

SPRINGERLE

5 eggs, beaten very light
1 lb. powdered sugar
1 tsp. Watkins' vanilla
1 tsp. Calumet baking powder
Wingold flour to knead
Anise seeds

Beat eggs and sugar one hr., add vanilla, and flour, sifted with baking powder, enough to knead lightly. For cutting follow directions of next recipe.

SPRINGERLE

1 tblsp. butter
4 large eggs
2 c. sugar
Pinch of salt
4 level c. Wingold flour
1 tsp. Calumet baking powder
1 lemon-rind, grated
Anise seeds

Cream butter, add to beaten eggs, add sugar and beat 15 min. Add salt, lemon-rind, and part of flour mixed with baking powder. Use rest of flour to knead dough lightly on baking board; then roll it out to thickness of $\frac{1}{2}$ in. Use springerle rolling pin over this rolled dough, to press the figures onto the dough. Cut cakes apart; put onto baking board on which anise seeds have been sprinkled. Let stand over night. In morning place cakes onto well greased tins and bake in warm oven to light yellow color.

WHITE PEPPERNUTS (Pfeffernuesse)

8 eggs, beaten very light
4 c. sugar
4 oz. citron, cut fine
2 lemon-rinds, grated
$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ lb. almonds, cut fine
1 tsp. Watkins' nutmeg
$\frac{1}{2}$ tsp. each Watkins' pepper and cloves
8 level c. Wingold flour
2 tsp. Calumet baking powder

Beat sugar and eggs 15 min. Add citron, lemon-rind, and almonds. Sift dry ingredients together and add. Roll dough as thick as a thumb; use small form to cut out cakes, the size of a large hickory nut. Put onto well greased tins and let stand 24 hrs. Just before baking, turn each cake upside down. Bake in medium oven.

WHITE PEPPERNUTS

1 lb., scant, Wingold flour, sifted
1 tsp., scant, Calumet baking powder
1 lb. sugar
4 large eggs
1 lemon-rind, grated
1 tsp., scant, cloves
1 tblsp. cinnamon
1 tsp. nutmeg

Nuts may be added to these cakes.

Beat eggs very light, add sugar and beat 15 min., then lemon-rind, spices, and flour. Drop from spoon and bake in medium oven.

YELLOW PEPPERNUTS

10 egg-yolks, beaten light
2 c. sugar
2 tblsp. each Watkins' nutmeg and cinnamon
4 level c. Wingold flour
2 tsp. Calumet baking powder
1 lemon-rind, grated
½ tsp. salt

Beat sugar, eggs and lemon-rind 15 min. Sift other ingredients together and add. Shape into little balls, size of a hickory nut; place half a blanched almond on top of each and bake in medium oven.

ZIMMETSTERNE

(Very Good)

6 egg-whites
2 c. sugar, sifted
1 lb. almonds, chopped fine
1 lemon-rind, grated
1 tblsp. Watkins' cinnamon
2 tblsp., level, Wingold flour

Beat egg-whites very stiff, add sugar, lemon-rind, and cinnamon and beat 15 minutes. Put aside a sauce dish full of this mixture. To rest of mixture add the almonds and then carefully fold in the flour. Drop from spoon. On top of each little heap put a bit of mixture set aside. Bake slowly to light brown color.

Layer Cakes

ALMOND CREAM CAKE

10 egg whites, beaten stiff
1½ c. powdered sugar
1 c. flour
1 heaping tsp. cream of tartar

Fold in sugar, and flour mixed with cream of tarter, without beating. Bake in three tins. Put together with following icing:

1 c. sweet cream
½ c. sugar
3 egg yolks
1 tsp. cornstarch
¼ lb. blanched almonds

Dissolve cornstarch in part of cream. Boil cream and stir other ingredients into it. Boil and stir until smooth enough to spread.

A NO. 1 CAKE

3 eggs
1½ c. sugar
¼ tsp. salt
2 c. Wingold flour
1½ tsp. Calumet baking powder
¾ c. cold water

Beat eggs 1 min., add sugar, beat 5 min., add 1 c. flour, beat 1 min., add the second c. flour sifted with the salt and baking powder,

alternately with the water, and beat 1 min. Bake in layers. Put together with any filling or icing.

APPLE JELLY CAKE

1 heaping tblsp. butter
1 c. sugar
1 egg, well beaten
1 c. milk
2 c. Wingold flour
3 tsp. Calumet baking powder

Mix in order given and bake in layers. Put following mixture between layers:

2 large apples, grated
1 c. sugar
1 egg, well beaten
1 lemon, juice and grated rind

Mix thoroughly and boil 3 min. When cold put between layers.

BANANA CAKE

$\frac{2}{3}$ c. butter
2 c. sugar
5 egg whites, beaten stiff
1 c. milk
3 c. Wingold flour
2 tsp. Calumet baking powder
1 tsp. Watkins' lemon extract
Pinch of salt

Add sugar to creamed butter; add egg-whites; and then milk, and flour sifted with salt and baking powder; add lemon. Bake in layers; for filling use mixture of egg-white and powdered sugar, or boiled icing. Spread on layers and cover with sliced bananas.

BURNT SUGAR CAKE

To prepare burnt sugar, melt 1 c. sugar till it is liquid and throws off an intense smoke, then add $\frac{1}{2}$ c. boiling water, stirring rapidly. Let boil a moment before using in following cake:

$\frac{1}{2}$ c. butter
$1\frac{1}{2}$ c. sugar
2 egg yolks, beaten light
1 c. water
2 c. Wingold flour
3 tsp. burnt sugar
1 tsp. Watkins 'vanilla
$\frac{1}{2}$ c. Wingold flour
2 tsp. Calumet baking powder
2 egg whites, beaten stiff

Mix first 5 ingredients and beat 5 min. Then add other ingredients, adding whites last. Bake in layers, use following icing:

2 c. brown sugar $\frac{1}{3}$ c. milk 1 tblsp. burnt sugar

Boil till it hardens in cold water, add few drops of vanilla and beat till creamy enough to spread on cake.

CARAMEL CAKE

$\frac{1}{2}$ c. butter, creamed
2 c. sugar
3 eggs, well beaten
1 c. milk
3 scant c. Wingold flour
1 tsp. Calumet baking powder

Beat until very light, bake in layers, put together with following filling:

3 c. brown sugar
3 tblsp. water
¾ c. butter
1 tsp. Watkins' vanilla
1 lb. chopped nuts

Keep back part of the nuts to sprinkle on top. Boil all ingredients seven or eight min. and beat until cold. Spread between layers and on top, sprinkling nuts on top.

CHEAP CAKE

1 egg, beaten light
½ c. sugar
1 c. sour cream
1 tsp. soda
1 tsp. cream of tartar
⅛ tsp. salt
1½ c. Wingold flour
1 tsp. Watkins' vanilla

Use any filling or icing. See index.

CHOCOLATE CAKE

½ c. butter
1½ c. sugar
4 egg yolks, beaten light
¼ lb. chocolate
½ c. warm water
2 c. Wingold flour
1 tsp. soda
½ c. sour milk
2 egg-whites, beaten stiff
1 tsp. Watkins' vanilla

Cream butter and sugar, add yolks, and chocolate dissolved in the water. Sift flour with ½ tsp. soda, add to the above, then dissolve the other ½ tsp. soda in the sour milk and add. Then fold in the egg-whites and add the vanilla. Bake in layers. Put together with any icing. See index.

CHOCOLATE CREAM CAKE

½ c. butter, creamed
2 c. brown sugar
2 eggs, beaten
2 squares of chocolate
½ c. boiling water
½ c. sour milk
1 tsp. soda
2 c. Wingold flour

Dissolve chocolate in boiling water, and soda in sour milk. Mix cake in order given. Bake in two layers, put together with following filling: 1 c. sweet cream, whipped; add 1 c. sugar, and 1 tsp. vanilla.

CHOCOLATE NUT CAKE

6 eggs, beaten separately
1 c. sugar
3 rolled Zwieback
1 tsp. Calumet baking powder
¼ lb. chocolate, grated
¼ lb. almonds, chopped
1 lemon rind, grated
½ tsp. Watkins' cloves and cinnamon

Beat sugar and yolks very light, add other ingredients, folding whites in last. Bake in layers. Use any filling. See index.

CHOCOLATE SPONGE CAKE

5 eggs
1 c. sugar
¾ c. grated chocolate
4 large tblsp. Wingold flour
1 tsp. Calumet baking powder
1 tsp. Watkins' vanilla
Pinch of salt

Beat eggs 15 min., add sugar, beat again; add chocolate; flour sifted with baking powder and salt; add vanilla. Bake in layers. Use any filling. See index.

COCOA CAKE

2 c. sugar
½ c. butter
2 eggs, well beaten
½ c. milk
2 c. Wingold flour
½ c. boiling water
½ c. cocoa
2 tsp. Calumet baking powder
1 tsp. Watkins' vanilla

Add 1 c. sugar to creamed butter; add 1 c. sugar to beaten eggs; beat together; mix cocoa, milk, and water and add; then flour and baking powder mixed; flavor. Bake in layers and spread with icing. See icings.

COCOANUT CHOCOLATE CAKE

½ c. butter, creamed
1 c. sugar
2 eggs, beaten separately
½ c. milk
½ c. cocoanut
½ c. chocolate, grated
1 c. Wingold flour
1½ tsp. Calumet baking powder

Bake in layers, put them together with custard filling. Coat top with any icing.

COFFEE CAKE

3 tblsp. ground coffee
1½ c. boiling water
½ c. butter
⅔ c. brown sugar
3 eggs, beaten separately
½ c. coffee
3 c. Wingold flour
3 tsp. Calumet baking powder
½ c. black walnuts, chopped

Simmer coffee and boiling water 10 min., strain. Mix other ingredients as for ordinary cake, using ½ c. of the strained coffee. Bake in two layers, putting them together with the following icing:

1 tsp. butter, melted, 1½ c. confectioners' sugar, enough coffee liquor to make of right consistency to spread. Beat thoroughly.

COMMON LAYER CAKE

½ c. butter
1 c. sugar
1 c. milk
2 tsp. Calumet baking powder

3 eggs, beaten light
Pinch of salt
2 c. Wingold flour
1 tsp. Watkins' vanilla or
½ grated orange rind

Mix in order given and beat well. Bake in layers. Use any filling. See index.

CREAM SPONGE CAKE

3 eggs, beaten separately
1½ c. sugar
1½ c. Wingold flour
Pinch of salt
2 tsp. Calumet baking powder
½ c. boiling water
1 tsp. Watkins' vanilla

Mix in order given, sifting flour, salt, and baking powder together. Beat well. Bake in layers and fill with following:

1 c. milk
1 tblsp. butter
1 egg-yolk, well beaten
Pinch of salt
2 tblsp. sugar
2 tblsp. Wingold flour
1 tsp. Watkins' vanilla

Mix flour and sugar with 2 tblsp. of the milk, add yolk and beat well. Boil rest of milk and butter, and add to this the first mixture, stirring constantly.

CUSTARD CAKE

4 eggs, beaten light
1 c. sugar
3 tblsp. cold water
1 c. Wingold flour
1 tsp. Calumet baking powder

Bake in layers. Use following filling:

1 egg, beaten
1 tblsp. butter
½ c. sugar
1 c. milk
1 tblsp. cornstarch
1 tsp. Watkins' vanilla

Coat top of cake with chocolate icing.

DELICIOUS CRUMB CAKE

1 c. butter and lard mixed
2 c. sugar
3 eggs, well beaten
1 c. milk
4 scant c. Wingold flour
3 tsp. Calumet baking powder
1 tsp. Watkins' vanilla

Mix flour and baking powder, and shortening as for pie crust, add sugar, then put aside a saucerful to sprinkle on top of cakes before baking. To the remainder add eggs, milk and vanilla. Bake in three layers. Put together with any filling. See index.

DELICIOUS MOLASSES CAKE

2 tblsp. butter
1 c. sugar
1 tsp. soda
1 c. sour milk

2 eggs
1 c. molasses
1 tsp. Watkins' cinnamon and cloves
2½ c. Wingold flour

Dissolve soda in sour milk. Bake in two layers in moderate oven. Put together with boiled icing, add 1 c. raisins just before spreading.

DESSERT CAKE

¼ c. butter, creamed
½ c. milk
1 c. sugar
1½ c. Wingold flour
2 eggs, beaten separately
2 tsp. Calumet baking powder

Bake in two layers. Put together with following filling:

½ pt. cream, whipped
2 c. cocoanut
½ c. powdered sugar

Spread between layers, sprinkle with shaved citron, spread over top and sprinkle with shaved citron.

DEVILS' FOOD

½ c. butter
2 egg-yolks, beaten light
1 c. brown sugar
2 c. Wingold flour
½ c. sweet milk
2 egg-whites, beaten stiff

Cream butter and sugar, add yolks, milk, and flour; then fold in whites. Beat well; then add the following custard after it has cooled:

1 c. brown sugar
1 egg-yolk
1 c. grated chocolate
¼ tsp. salt
½ c. milk
1 tsp. Watkins' vanilla

Cook slowly and stir constantly. Add to the above with 1 tsp. soda, dissolved in warm water. Bake in layers and put together with following icing:

1 c. brown sugar
1 c. water
1 c. white sugar
2 egg-whites, beaten very stiff
1 tblsp. vinegar
¼ lb. marshmallows

Boil first four ingredients until stringy. Pour over whites and marshmallows, cut fine. Beat until ready to spread.

EASTER NEST CAKE

½ c. butter
2½ c. Wingold flour
2 c. powdered sugar
2½ tsp. Calumet baking powder
½ c. milk
8 egg whites, beaten stiff

Bake in layers, putting them together with following icing:

3 c. sugar
3 egg whites, beaten stiff
½ c. boiling water
1 tsp. Watkins' vanilla

Boil sugar and water until it strings, pour over beaten whites, beat until creamy enough to spread, add flavor. Spread between

layers, then sprinkle with cocoanut. Spread on top and sides, and sprinkle with cocoanut. On the top of the cake make a nest of cocoanut in which place some blanched almonds, to represent eggs. Place almonds around the edge of the cake.

EVERYDAY CAKE

½ c. butter, creamed
1 c. sugar
3 eggs, beaten light
1 c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder

Bake in layers. Put together with any filling.

FARINA CAKE

6 eggs, beaten separately
1½ c. sugar
1 c. bread crumbs
¾ c. farina
1 heaping tsp. Calumet baking powder
¾ c. hickory nuts, chopped

Beat sugar and yolks, add whites and other ingredients; mixing farina and baking powder. Bake in 3 layers. Whipped cream for filling.

FEATHER CAKE

½ c. butter
1½ c. sugar
4 eggs, beaten separately
1½ c. Wingold flour
½ c. cornstarch
3 tsp. Calumet baking powder
¾ c. milk
1 tsp. Watkins' vanilla extract
¼ tsp. salt

Add sugar to creamed butter; add yolks; milk; and flour, cornstarch, baking powder, and salt sifted together. Add whites of eggs last. Bake in layers. Use fig filling.

FIG CAKE

½ lb. figs, chopped
1 c. raisins, chopped
1 c. boiling water
1 tsp. soda
½ c. butter, creamed
1 c. sugar
1 whole egg and 3 egg yolks
1½ c. Wingold flour
Watkins' spices to taste

Dissolve soda in boiling water, then pour over fruit and set aside. Cream sugar and butter, add well beaten eggs, spices, and then the hot fruit, and the flour. Bake in layers. Use boiled icing.

FIG FILLED CAKE

½ c. butter, creamed
1½ c. sugar
¾ c. milk
6 egg whites
1 tsp. Calumet baking powder
2 scant c. Wingold flour

Mix in order given, adding whites last. Bake in layers, putting them together with following filling:

½ lb. figs, ½ lb. raisins, little lemon juice. Chop figs and raisins very fine, boil with enough water to make smooth paste. Spread between layers and frost the top.

FILLED APPLE CAKE

½ c. butter, creamed
½ c. sugar
1 egg, well beaten
¼ c. milk
1 tsp. Calumet baking powder
1 tsp. Watkins' vanilla

Wingold flour enough to roll into two layers. Put one layer into well greased deep pan, add boiled strained apple sauce, cover with other layer and bake. While still warm spread with mixture of cream and brown sugar.

HICKORY NUT CAKE

¾ c. butter, creamed
1 c. sugar
½ c. milk
2½ c. Wingold flour
1 tsp. Calumet baking powder
1 c. hickory nuts, chopped
4 egg whites, beaten stiff

Bake in layers, put together with following filling:

2 c. sugar, 1 c. cream. Boil until it holds together when dropped into cold water. Beat until creamy.

ICE CREAM CAKE

¾ c. butter
2 c. sugar
1 c. milk
1 c. cornstarch
2 c. Wingold flour
2 large tsp. Calumet baking powder
8 egg whites

Bake in layers. Put together with boiled icing.

JELLY ROLL

5 eggs, beaten light
1 large c. sugar
1 large c. Wingold flour
2 tsp. Calumet baking powder
1 tsp. Watkins' vanilla
Pinch of salt

Add sugar to eggs and beat; add flour, baking powder, and salt sifted together; then vanilla. Mix quickly and pour into well greased shallow tin. Bake in moderate oven. Turn out onto cloth, sprinkled with powdered sugar; spread jelly or filling over under side, and roll quickly.

LADY BALTIMORE CAKE

1 c. butter, creamed
2 c. sugar
1 c. milk
3½ c. Wingold flour
2 tsp. Calumet baking powder
1 tsp. Watkins' vanilla
6 egg whites, beaten stiff

Cream sugar and butter till very light. Sift flour and baking powder, add alternately with milk to first mixture. Add vanilla, then fold in the whites. Bake in three layers, putting these together with following fruit and nut filling:

3 c. sugar
1 c. water
3 egg whites
1 c. raisins, chopped
1 c. pecans, chopped
5 figs, chopped

Boil sugar and water until it spins a thread. Pour gradually over stiffly beaten whites, beating constantly until of right consistency to spread; add remaining ingredients. Half of this quantity may be made and used between layers only. If entire quantity is made, cover top and sides of cake also, then coat with following Ice Cream Icing:

2 c. sugar
$\frac{1}{3}$ c. water
2 egg whites
$\frac{1}{2}$ tsp. Watkins, vanilla

Make boiled icing, beating until mixture is of right consistency to spread.

LEMON CAKE

3 eggs, well beaten
1 c. sugar
$\frac{3}{4}$ c. milk
2 c. Wingold flour
2 heaping tsp. Calumet baking powder
$\frac{1}{4}$ tsp. salt
1 tsp. Watkins' lemon flavor

Bake in three layers. Put together with following filling:

1 tblsp. butter
$\frac{3}{4}$ c sugar
1 egg yolk, beaten
1 tblsp. cornstarch
$\frac{1}{2}$ c. boiling water
1 lemon, juice and grated rind

Mix butter, sugar, yolk, and lemon. Add boiling water. When mixture boils, add cornstarch mixed with little cold water. Spread filling between layers and frost the top.

LEMON BUTTER CAKE

$\frac{1}{2}$ c. butter
2 c. sugar
6 egg whites, beaten stiff
$\frac{3}{4}$ c. milk
3 c. Wingold flour
3 tsp. Calumet baking powder
Pinch of salt

Mix in order given; bake in layers. Put following mixture between:

2 lemons, grated rind and juice
3 egg yolks, well beaten
$\frac{1}{2}$ c. butter
1 c. sugar
Pinch of salt

Mix together and put on stove. Cook till thick as jelly. Spread between layers. Put icing on top of cake.

LEMON CREAM CAKE

5 eggs, beat $\frac{1}{2}$ hr.
1 c. sugar
1 c. Wingold flour
$\frac{1}{2}$ tsp. Calumet baking powder

Bake in three layers. Put together with following lemon filling:

1 c. water
1 c. sugar
1 egg
1 lemon, juice and grated rind
1 heaping tblsp. Wingold flour

Coat the top with any icing.

LORD BALTIMORE CAKE

$\frac{1}{2}$ c. butter, creamed
1 c. sugar
8 egg yolks, beaten light
$\frac{1}{2}$ c. milk
$1\frac{3}{4}$ c. Wingold flour
4 tsp. Calumet baking powder
$1\frac{1}{2}$ tsp. Watkins' vanilla

Bake in three layers, putting them together with the following Lord Baltimore Filling:

$1\frac{1}{2}$ c. sugar $\frac{1}{2}$ c. water 2 egg whites, beaten stiff

Make boiled icing.. When of right consistency to spread, add the following:

$\frac{1}{2}$ c. macaroon crumbs
$\frac{1}{4}$ c. pecans, chopped
$\frac{1}{4}$ c. almonds, blanched and chopped
12 candied cherries, quartered
2 tsp. lemon juice
3 tsp. Sherry wine
$\frac{1}{4}$ tsp. Watkins' orange flavor

Cover top and sides with Ice Cream Icing. Garnish cake with halves of candied cherries and diamond-shaped pieces of angelica.

MAPLE SUGAR CAKE

$\frac{1}{2}$ c. butter, creamed
2 c. maple sugar
2 eggs, beaten light
$\frac{1}{3}$ cake chocolate
$\frac{1}{2}$ c. warm water
1 tsp. soda
$\frac{1}{2}$ c. sour milk
$2\frac{1}{2}$ c. Wingold flour

Melt chocolate over hot water, dissolve soda in warm water. Beat butter, eggs, and sugar 10 min., add chocolate, water and milk mixed, to egg mixture, then add the flour. Beat thoroughly. Bake in three lawyers, putting them together with maple or caramel filling. See index.

MARSHMALLOW CAKE

$\frac{1}{2}$c. butter, creamed
$1\frac{1}{2}$ c. sugar
1 c. water
$2\frac{1}{2}$ c. Wingold flour
1 tsp. Calumet baking powder
4 egg whites, beaten stiff
1 tsp. Watkins' vanilla

Bake in 3 layers. Put together with following filling: Make a boiled icing. While still hot add ½ lb. quartered marshmallows. Beat until cool.

MINNEHAHA CAKE

½ c. butter
1¼ c. sugar
½ c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder
6 egg whites, beaten stiff
1 tsp. Watkins' vanilla

Bake in 3 layers, putting them together with following icing. Make a boiled frosting, when ready to spread, add ½ c. chopped raisins and ½ c. chopped nuts.

MOLASSES CAKE

1 tblsp. butter
1 c. molasses
1 c. hot water
1 egg, beaten light
1 tsp. each Watkins' cinnamon, allspice, cloves
2 tsp. soda
2½ c. Wingold flour

Dissolve soda in molasses. Mix all ingredients and beat thoroughly. Bake in layers, put together with boiled icing.

NEAPOLITAN CAKE

1 c. butter, creamed
2 c. sugar
3 eggs, beaten light
1 c. milk
3 c. Wingold flour
1½ tsp. Calumet baking powder

Mix as for other cakes. Divide dough into three parts, to one part add a square of chocolate, melted; to another part some pink fruit coloring; leave the third part white. Bake the parts separately in layer tins. Put layers together with boiled icing, putting white layer first, then the brown, and then the pink. Cover top with icing, and sprinkle with cocoanut or chopped nuts.

OPERA CARAMEL CAKE

½ c. butter
1 c. sugar
½ c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder
4 egg whites

Bake in two layers, use following filling:

2 c. brown sugar
½ c. cream
Butter, size of an egg
1 tsp. Watkins' vanilla

Boil until it almost hardens in cold water. Beat; when almost cold, add 1 c. chopped walnuts.

ORANGE CAKE

5 egg yolks, beaten light
2 c. sugar
2 c. Wingold flour
2 tsp. Calumet baking powder

1 orange, juice and grated rind
½ c. cold water
3 egg whites, beaten stiff

Bake in layers and put together with following icing:

2 egg whites, beaten stiff
1 orange, juice and grated rind
Powdered sugar enough to spread

Spread between layers and on top.

POPPYSEED CAKE

¾ c. butter
1½ c. sugar
¾ c. milk
¾ c. poppy seeds
2 c. Wingold flour
1½ tsp. Calumet baking powder
4 egg whites

Pour the milk over the poppy seeds; let stand at least two hours before baking. Cream butter and sugar, add poppy seed mixture, then flour sifted with baking powder, and egg-whites beaten very stiff.

Bake in large tin or in layers. When in layers use following filling.

1½ c. milk
2 tblsp. cornstarch
¾ c. sugar
4 egg yolks
½ c. chopped nuts
1 tsp. Watkins' vanilla

Dissolve cornstarch in a little cold milk, add milk, sugar, beaten egg yolks, and boil until it thickens. Add nuts and vanilla. Spread between layers. Serve with whipped cream.

POTATO CAKE

½ c. butter
2 c. sugar
½ c. cream
4 eggs, beaten light
½ c. cocoa
½ tsp. Watkins' cinnamon
⅔ c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder
1 c. mashed potatoes
1 c. nuts, chopped
1 tsp. Watkins' vanilla

Beat well, then bake in layers. Use any filling. See index.

RASPBERRY CAKE

½ c. butter, creamed
1 c. sugar
2 egg yolks, beaten light
⅔ c. milk
2 c. Wingold flour
1 tsp. Calumet baking powder

Bake in layers. Use following filling:

1 qt. raspberries, crushed
2 egg whites, not beaten
1 c. powdered sugar
1 tsp. lemon juice

Beat all ingredients together with rotary beater until very thick. Spread between layers and on top. Serve with whipped cream.

SAND TORTE LAYER CAKE

½ lb. powdered sugar
½ lb. butter
6 eggs
¼ lb. Wingold flour
¼ lb. cornstarch
2 tsp. Calumet baking powder

Cream butter and sugar, add beaten eggs, a little at a time; then flour, cornstarch, and baking powder, sifted together 3 times. Bake in 3 layers in rather slow oven. Use any filling desired.

SATAN'S FOOD

1 c. grated chocolate
½ c. milk
1 c. brown sugar
1 egg yolk
1 tsp. Watkins' vanilla

Stir ingredients together in a double boiler, cook slowly, then cool, and add vanilla.

½ c. butter, creamed
1 c. brown sugar
2 c. Wingold flour
½ c. sweet milk
2 eggs, well beaten
1 tsp. soda

Cream sugar and butter, add eggs, milk, and sifted flour, beat all together, then add chocolate mixture. Last of all add soda dissolved in a little lukewarm water. Bake in 2 layers and put together with boiled frosting.

SILVER CAKE

½ c. butter, creamed
1 c. sugar
1 c. milk
4 egg whites, beaten stiff
1 tsp. cream of tartar
½ tsp. soda
2½ c. Wingold flour

Add cream of tartar to whites when partly beaten. Dissolve soda in little hot water. Bake in one layer, then split the cake, and put boiled custard between. See index.

SOUR CREAM CAKE

1 c. sour cream
1 c. sugar
1 egg
1 tsp. soda
2 c. Wingold flour
¼ tsp. salt
½ tsp. Watkins' nutmeg

Dissolve soda in cream, mix in order given, bake in 2 tins, put together with any filling. See index.

SOUR CREAM CHOCOLATE CAKE

3 egg yolks, beaten light
1⅓ c. sugar
1 c. sour cream
1 tsp. soda
¼ tsp. salt
2½ c. Wingold flour
2 sq. chocolate
3 egg whites

Melt chocolate in part of cream, let cool, then add the rest of the cream. Mix soda and flour, add alternately with cream to beaten yolks and sugar, then fold in the whites. Bake in two layers. Put together with boiled icing. See index.

SPANISH BUN CAKE

$\frac{2}{3}$ c. butter, scant
1 pt. sugar, scant
$\frac{2}{3}$ c. milk
4 eggs, leave out 2 whites
1 scant pt. Wingold flour
2 tsp. Calumet baking powder
1 tsp. Watkins' cinnamon
$\frac{1}{2}$ tsp. Watkins' nutmeg

Bake in two long biscuit tins and put together with white frosting, using the 2 extra whites.

SPICE CAKE

Butter, size of an egg
1 c. sugar
2 egg yolks, beaten
$\frac{1}{2}$ c. sour cream
$\frac{1}{4}$ tsp. soda
$\frac{1}{2}$ c. dark syrup
$\frac{1}{2}$ tsp. each Watkins' cloves, cinnamon, allspice, ginger
2 tsp. Calumet baking powder
Wingold flour to stiffen, about 2 c.

Bake in layers and put together with boiled frosting, adding 1 c. chopped raisins when ready to spread.

SPONGE CAKE

4 eggs, beaten light
$1\frac{1}{2}$ c. sugar
$1\frac{1}{2}$ c. Wingold flour
$1\frac{1}{2}$ tsp. Calumet baking powder
$\frac{3}{4}$ c. boiling water

Bake in layers. Use any filling. See index.

SWEET CREAM CAKE

2 eggs
Sweet cream
1 c. sugar
$1\frac{3}{4}$ c. Wingold flour
2 tsp. Calumet baking powder

Break eggs into a cup, then fill the cup with sweet cream; add other ingredients and beat 10 min. Bake in layers. Use any filling. See index.

TILDEN CAKE

1 c. butter
2 c. sugar
4 eggs, beaten light
1 c. milk
3 c. Wingold flour
$\frac{1}{2}$ c. cornstarch
2 tsp. Calumet baking powder
2 tsp. Watkins' lemon

Cream butter and sugar, add egg, milk, and flour sifted with cornstarch, baking powder, and pinch of salt. Bake in loaf or layers. Use any filling. See index.

TIP-TOP CAKE

½ c. butter, creamed
2 c. sugar
3 eggs, beaten separately
1 c. milk
3 c. Wingold flour
1 heaping tsp. Calumet baking powder

Cream sugar and butter, add yolks, milk, flour with baking powder, and lastly the whites. To ⅓ of the mixture add raisins, currants, and Watkins' cinnamon. Bake in 3 layers. Take fruit layer for center and use jelly for filling. Frost top, or dust with powdered sugar.

WHITE CAKE

½ c. butter
1½ c. powdered sugar
½ c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder
6 egg whites

Bake in two large or three small layers. Put together with white frosting and 1 grated fresh cocoanut, with a little sugar sprinkled over cocoanut.

Loaf and Flat Cakes

ALMOND CAKE

9 eggs, beaten separately
1½ c. sugar
1 lb. almonds, cut
¾ c. Wingold flour
1 tsp. Calumet baking powder

Add beaten whites last. Bake in deep tube pan in moderate oven 1 hr. Dust top with powdered sugar.

ANGEL FOOD. No. 1

1 c. egg whites
1 c. sugar
1 c. Wingold flour
1 tsp. cream of tartar
⅛ tsp. salt
1 tsp. Watkins' vanilla

Sift flour and salt four times. Sift sugar four times. Beat whites until frothy, then add cream of tartar and beat until very stiff. Fold in the sugar, then the flour and vanilla. Handle as little as possible when adding flour and sugar. Bake in moderate oven 50 min.

ANGEL FOOD. No. II

11 egg whites
1½ c. sugar
1 c. Wingold flour
1 tsp. cream of tartar
⅛ tsp. salt
1 tsp. vanilla

Mix same as Angel Food No. I. ½ c. cut candied cherries may be folded into either cake with the flour, and almond flavor may be used instead of vanilla

APPLE SAUCE CAKE

1 c. sugar
½ c. butter
½ c. raisins
½ c. currants
2 level tsp. soda
1¼ c. hot unsweetened apple sauce
2 c. Wingold flour
½ tsp. Watkins' cinnamon
¼ tsp. each of Watkins' cloves and nutmeg
½ tsp. salt

Add sugar to creamed butter, add fruit and spices, then, alternately, flour, and apple sauce mixed with the soda. Bake in loaf or shallow tin 40 min.

BLACK CHOCOLATE CAKE

½ c. butter, creamed
2 c. sugar
2 eggs, beaten light
2 c. Wingold flour
½ cake chocolate
1 c. boiling water
½ c. sour milk
1 tsp. soda

Pour boiling water over chocolate and dissolve on back of stove. Cream sugar and butter, add eggs, then cooled chocolate, and flour alternating with sour milk in which soda has been dissolved. Bake in loaf or flat tin.

BLUEBERRY CAKE

¾ c. butter
2 c. sugar
3 eggs, beaten separately
¾ c. milk
3 c. Wingold flour
2 tsp. Calumet baking powder
1 qt. blueberries

Add whites after half of flour has been added; add blueberries with remainder of flour. Bake in shallow tins in moderate oven. Sprinkle sugar over top before baking.

BOILED SUNSHINE CAKE

1¼ c. sugar
½ c. water
6 eggs, beaten separately
½ tsp. cream of tartar
1 c. Wingold flour
1 tsp. Watkins' vanilla or lemon
¼ tsp. salt

Boil sugar and water until it spins a thread. Sift flour 5 times. Add salt to whites and beat foamy, then add cream of tartar and beat eggs until very stiff and dry. Add warm, not too hot, syrup and beat vigorously; then add beaten yolks and fold in the flour and flavor, but do not beat. Bake in ungreased tin in moderate oven ¾ hr.

BREAD CAKE

1 c. butter
2 c. sugar
2 c. bread dough
½ lb. currants

3 eggs
2 tblsp. cream
$1\frac{1}{2}$ tsp. cinnamon

Beat hard five min.; put into two buttered pans; let rise 25 min. Bake $\frac{1}{2}$ hr.

BRIDE'S CAKE

$\frac{1}{2}$ c. butter
$1\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. milk
$2\frac{1}{2}$ c. Wingold flour
3 tsp. baking powder
$\frac{1}{4}$ tsp. cream of tartar
$\frac{1}{2}$ tsp. almond extract
6 egg-whites

Gradually add sugar to creamed butter, then milk, alternating with flour sifted with baking powder. Then add cream of tartar and extract. Beat thoroughly and then fold in the stiffly beaten egg-whites. Bake in a round pan for 1 hr. in a moderate oven. Cover with White Mountain Cream. (See index.)

CHEAP DATE CAKE

1 large c. dates, chopped
1 c. boiling water
1 c. sugar
1 tblsp. butter
1 egg, beaten
1 tsp. soda
1 tblsp. vinegar
$1\frac{1}{3}$ c. Wingold flour
$\frac{1}{2}$ c. nuts

Pour boiling water over dates and let cool; then add other ingredients, dissolving soda in vinegar. Bake in flat tin in slow oven.

CHEAP SPONGE CAKE

3 eggs, beaten very light
$1\frac{1}{2}$ c. sugar
$\frac{1}{2}$ tsp. salt
2 c. Wingold flour
2 tsp. Calumet baking powder
$\frac{1}{2}$ c. cold water
$\frac{1}{2}$ orange rind, grated

Sift salt, flour, and baking powder three times. Beat sugar and eggs. Add the cold water alternately with the flour mixture; add orange. Bake in shallow pan $\frac{1}{2}$ hr. in moderate oven.

CHERRY CAKE

2 tblsp. butter
1 c. sugar
1 egg
1 c. milk
2 scant c. Wingold flour
1 tsp. Calumet baking powder

Bake in shallow tin, strew with fresh, stoned cherries, sprinkle freely with powdered sugar. Bake in moderate oven. Serve plain or with sugar and cream.

CHOCOLATE COCOANUT CAKE

½ c. butter, creamed
1 c. brown sugar
3 eggs, well beaten
½ c. sour milk
½ tsp. soda
½ c. cocoanut
¼ c. nuts, chopped
2 sq. chocolate, melted
1 c. Wingold flour
1 tsp. Watkins' vanilla

Bake in loaf in medium oven. Cover with any icing, or dust with powdered sugar.

CHOCOLATE MARSHMALLOW CAKE

½ c. butter, creamed
1 c. sugar
2 eggs, beaten separately
½ c. milk
1½ c. Wingold flour
2½ tsp. Calumet baking powder
2 oz. chocolate, melted

Mix in order given, adding chocolate and beaten whites last. Bake in shallow pan in moderate oven. When done and still very hot, cover top with quartered marshmallows. These will run together and form frosting, over this put a thin coat of melted chocolate.

CHOCOLATE POTATO CAKE

½ c. butter, creamed
2 c. sugar
4 eggs, well beaten
1 c. grated boiled potatoes
1 c. grated chocolate
1 c. nuts, chopped
1 c. sour milk
2 tsp. soda
2 c. Wingold flour

Bake in deep or shallow pan in slow oven. Coat with white or chocolate icing.

CLUB CAKE

½ c. butter or lard
1 c. brown sugar
1 c. sour milk
1 tsp. soda
1 tsp. Watkins' cinnamon
½ tsp. each Watkins' cloves, allspice
1 c. raisins, chopped
1 c. nuts, chopped
2 c. Wingold flour

Bake in flat pans. Coat with icing.

COCOA CAKE

½ c. shortening
2 c. brown sugar
4 tblsp. cocoa
1 c. boiling water
½ c. sour milk
1 tsp. soda
2½ c. Wingold flour

Pour boiling water over cocoa, add soda to milk. Bake in flat or loaf tin. Coat with chocolate or white icing.

COCOANUT POUND CAKE

1 c. butter, creamed
2 c. powdered sugar
4 eggs, beaten light
1 c. milk
¼ lb. cocoanut
4 c. Wingold flour
2 tsp. Calumet baking powder
¼ tsp. salt
½ lemon rind, grated

This makes two loaves. Bake 45 min. in moderate oven.

COFFEE CAKE

2 tblsp. butter, melted
2 c. sugar
2 eggs
2 c. milk
4 c. Wingold flour
3 tsp. Calumet baking powder
¼ tsp. salt

Put into shallow pans, sprinkle sugar and Watkins' cinnamon on top, bake quickly.

COFFEE CHOCOLATE CAKE

½ c. butter
1 c. powdered sugar
2 eggs, beaten separately
2 sq. chocolate, melted
½ c. cold coffee
½ c. almonds, sliced
1 c. Wingold flour
1 tsp. Calumet baking powder

Mix in order given, adding whites last. Bake in shallow pan. Cover with chocolate or white icing.

COFFEE FRUIT CAKE

1 c. shortening
1½ c. brown sugar
3 eggs, beaten light
½ c. molasses
1½ c. hot coffee
1 large tsp. soda
1 c. raisins
1 tsp. each Watkins' cloves, allspice
1½ tsp. Watkins' cinnamon
3 c. Wingold flour

Dissolve soda in hot water, then add spices. Mix in order given. Bake in deep pan in moderate oven 1 hr.

CREAM CAKE

2 eggs, not beaten
1 c. sugar
⅔ c. cream
½ tsp. salt
1⅔ c. Wingold flour
2½ tsp. Calumet baking powder
½ tsp. Watkins' cinnamon
¼ tsp. each mace and Watkins' ginger

Drop unbeaten eggs into a bowl, add sugar and cream and beat vigorously. Sift remaining dry ingredients together, add to first mixture and beat until well mixed. Bake in shallow pan in moderate oven.

CREAM SPONGE CAKE

4 eggs, beaten separately
1 c. sugar
3 tblsp. cold water
1½ tblsp. cornstarch
Wingold flour
1¼ tsp. Calumet baking powder
¼ tsp. salt
1 tsp. Watkins' lemon extract

Beat sugar and yolks 2 min., add water. Put cornstarch into a cup and fill cup with flour, sift together with baking powder and salt, add to first mixture. When thoroughly mixed, add whites and lemon. Bake in moderate oven 30 min. in deep or shallow tin. Excellent for cream cake.

DARK CHOCOLATE CAKE

¼ lb. chocolate, grated
1 c. boiling water
½ c. butter, creamed
2 c. sugar
2 eggs, beaten separately
¾ c. milk
2½ c. Wingold flour
2 tsp. Calumet baking powder
1 tsp. Watkins' vanilla or lemon

Pour boiling water over chocolate, when cool add to creamed sugar and butter, and other ingredients, adding whites last. Bake in loaf or flat tin. Frost with boiled icing.

DATE LOAF

4 eggs, beaten separately
1 c. sugar
¼ tsp. salt
1 c. Wingold flour
2 tsp. Calumet baking powder
1 lb. dates, chopped
1 lb. walnuts, cut
2 tblsp. brandy
2 tsp. Watkins' vanilla

Mix in order given, adding whites last. Bake 1½ hrs. in loaf tins in moderate oven. Keeps as well as fruit cake.

DELICIOUS EGG CAKE

1 c. sugar
5 eggs, beaten separately
3 tblsp. boiling water
Rind and juice of ½ lemon
1 c. Wingold flour
½ tblsp. Calumet baking powder

Boil sugar and water till it threads; gradually pour syrup over beaten whites and beat 10 min. Beat yolks with lemon rind and juice until creamy, then add to the whites. Fold the flour mixed with the baking powder into the mixture. Bake 45 min. in slow oven.

DELICIOUS SPONGE CAKE

6 eggs, beaten separately
1 c. sugar
1 c. Wingold flour
1 tsp. Calumet baking powder
¼ tsp. salt
1 lemon, juice and grated rind

Beat sugar and yolks, add lemon, then stiff whites, and lastly fold in flour mixed with baking powder and salt. Bake in deep tin 50 min.

DEVIL'S FOOD

For custard

2 sq. chocolate
6 tblsp. sugar
2 tsp. each Watkins, cinnamon, cloves and allspice
1 tsp. each Watkins' mace and nutmeg
6 tblsp. milk

For cake

$2\frac{1}{2}$ c. sifted Wingold flour
$2\frac{1}{2}$ tsp. Calumet baking powder
$\frac{2}{3}$ c. butter
$1\frac{1}{4}$ c. sugar
4 eggs
$\frac{3}{4}$ c. milk

To make custard put broken chocolate into bowl over hot water, add sugar, spices, and milk. Stir until smooth, then set aside to cool while mixing cake.

Sift flour once before measuring, then add baking powder and sift three times. Cream the butter and sugar, add the beaten yolks; then add the beaten whites lightly to the mixture; pour in the milk; sift in the flour and mix until smooth. Then beat the custard into the batter until thoroughly mixed. This cake baked in a loaf pan must bake 40 to 45 min. and heat must be regulated so that cake will rise as high as it will, before browning over the top. Baked in layer tins, it requires $\frac{1}{2}$ c. more of flour and $\frac{1}{2}$ level tsp. of baking powder. If baked in layers and put together with meringue icing in which chopped nuts, raisins, and figs are mixed, it is an exceedingly rich cake.

DUTCH APPLE CAKE

$\frac{1}{4}$ c. butter
1 egg, well beaten
2 c. Wingold flour
$\frac{1}{4}$ tsp. salt
2 tsp. Calumet baking powder
$\frac{3}{4}$ c. milk
4 apples, cut into eighths
$\frac{1}{4}$ c. sugar
1 tsp. Watkins' cinnamon

Sift flour, salt, and baking powder 3 times. With tips of fingers work shortening into flour mixture. Add milk to beaten egg and stir into the dry ingredients. Spread dough in well greased shallow pan; press edges of pieces of apple into dough in rows. Mix sugar and sprinkle over top; dot with butter. This cake is good served with following sauce.

2 tsp. butter
$\frac{3}{4}$ c. sugar
1 tblsp. lemon juice
1 tblsp. cornstarch

Mix sugar and cornstarch, add boiling water enough to make rather thick sauce. Boil 5 min., then add butter and lemon.

EGG ALMOND CAKE

$\frac{2}{3}$ c. butter
2 c. sugar
$\frac{1}{2}$ c. milk.
2 c. Wingold flour

½ lb. almonds, blanched, chopped
2 tsp. Calumet baking powder
6 egg whites, beaten stiff.

Mix in order given, sifting flour and baking powder, adding whites last. Bake in loaf tin in moderate oven. When cold, coat with icing, flavored with almond extract.

EGGLESS FRUIT CAKE

⅓ c. shortening
1 c. brown sugar
1 c. water
1½ c. raisins, chopped
1 tsp. soda
2 c. Wingold flour
1 tsp. Calumet baking powder
½ tsp. each Watkins' nutmeg, cloves and cinnamon

Boil the first five ingredients together 3 min. When cool, add soda dissolved in little hot water, and flour mixed with baking powder. Bake in loaf in moderate oven.

EXCELLENT FRUIT CAKE

1 c. butter
2 c. sugar
4 eggs
1¾ c. milk
4¾ c. Wingold flour
4¾ tsp. Calumet baking powder
1 lb. raisins
1 lb. currants
1 lb. walnuts
½ lb. almonds
½ lb. figs
½ lb. dates

Since this is a light fruit cake, use sparingly of spices, if spices are used. Add citron if liked. Flour the fruit with the 4¾ c. flour, mixed with the baking powder. Weigh the walnuts before shelling, but not the almonds. Add fruit and nuts quite whole, if cut too fine, the cake will lose in appearance.

FAVORITE FRUIT CAKE

1½ c. butter, creamed
2 c. sugar
5 eggs, beaten light
1 c. milk
1½ tsp. soda, in hot water
4 c. Wingold flour
1 large tsp. cream tartar
2 lbs. raisins
½ lb. citron, cut
½ lb. candied pineapple
1 lb. dates, chopped
1 lb. almonds, blanched and cut
½ lb. candied cherries
½ lb. figs, chopped
1 lemon, juice and grated rind
1 orange, juice and grated rind
1 tsp. each Watkins' nutmeg and cinnamon

Flour all fruit. Pour 2 large glasses of brandy over citron and raisins and soak over night. Mix all fruit and juices, then pour well mixed dough over fruit mixture and mix thoroughly. Bake in four small bread pans in slow oven for 2 hrs.

FEATHER GINGERBREAD

¼ c. sugar
1 egg
¼ c. molasses
¼ c. melted lard
½ c. milk
1 c. flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
¼ tsp. salt

Cream lard and sugar, add well beaten egg, spices and molasses, then milk and flour alternating. Dissolve soda in a bit of hot water. Bake in shallow pan.

FISHER VELVET CAKE

⅓ c. butter
⅔ c. sugar
2 eggs, beaten separately
⅓ c. milk
2 tblsp. water
1⅓ c. Wingold flour
1⅓ tsp. Calumet baking powder
3 drops each Watkins' lemon and vanilla extracts

Cream butter and sugar, add beaten yolks and beat well. Then whip in the beaten whites; add the milk and water, then the flour, sifted once before measuring, and sifted with the baking powder three times. Add the extract and beat all until smooth. Bake in small loaf pan 45 min., allowing the mixture to rise as high as it will before browning over the top. If baked in shallow pan or in layer pans, ⅓c. of flour should be added.

FRUIT CAKE

1 c. butter, creamed
2 c. sugar
6 eggs, beaten separately
1 c. cream
1 lb. each currants, raisins
1 tsp. each Watkins' nutmeg, cloves
1½ tsp. Watkins' cinnamon
1 lemon, juice and rind
3½ c. Wingold flour
3½ tsp. Calumet baking powder

Bake in loaf tins in moderate oven at least 1½ hrs.

FUDGE CAKE

½ c. butter, creamed
2 c. sugar
2 eggs, beaten light
½ c. sour milk
1 tsp. soda
2 c. Wingold flour
½ cake chocolate
1 c. boiling water

Dissolve soda in sour milk, and chocolate in boiling water. Bake in shallow pan in moderate oven. Cover with fudge icing. See index.

GERMAN POTATO CAKE

Make a sponge of the following:

½ c. milk, scalded and cooled
¼ c. warm water
½ cake Fleischmann's comp. yeast
1¼ c. Wingold flour

Dissolve yeast in warm water, then add to the milk, and add the flour. Let rise about 30 min., then add the following:

½ tsp. salt
2 eggs, well beaten
1½ c. scalded and cooled milk
½ c. mashed potatoes
¼ lb. butter
2 tblsp. flavoring or
2 tsp. cinnamon
1½ c. sugar
½ c. nuts, chopped
7½ c. Wingold flour

Knead thoroughly. Let rise over night. Form into cakes or loaves of about 1 lb. each. Brush the top with milk and sprinkle with following mixture:

¼ c. butter
1 c. sugar
¼ c. Wingold flour
Chopped almonds

Rub these together and drop by bits upon the cake. Let rise until light. Bake in medium oven about 40 min.

GINGER SPONGE CAKE

1 c. butter
2 c. sugar
4 eggs, beaten separately
1 c. molasses
1 c. sour milk
1 tsp. soda
3 c. Wingold flour
1 tblsp. Watkins' ginger

Mix in order given, adding whites last. Bake in two loaves in moderate oven.

GOLD CAKE

½ c. butter, creamed
1½ c. sugar
8 egg yolks
1 whole egg
¾ c. milk
2 scant c. Wingold flour
½ tsp. soda
1 tsp. cream of tartar
1 tsp. Watkins' vanilla or lemon

Beat eggs very light, add to creamed sugar and butter. Sift cream of tartar with flour, add to mixture alternating with milk. Add soda dissolved in warm water last, then add flavor. Bake in deep pan in moderate oven.

GRAHAM CAKE

½ scant c. lard
1 c. sugar
1 c. sour milk
½ tsp. soda
1 tsp. each Watkins' cloves, cinnamon
1 c. raisins
¼ tsp. salt
1 c. graham flour
1 c. Wingold flour
1 tsp. Calumet baking powder

Mix in order given, dissolving soda in milk and sifting flour with baking powder. This dough will seem too stiff, but it is not, since no eggs are used. Bake in well greased pan from 40 to 50 min.

HOT BLUEBERRY CAKE

½ c. butter, creamed
1 c. sugar
2 eggs, beaten light
1 c. milk
2 c. Wingold flour
½ tsp. cream of tartar
½ tsp. soda
1 c. blueberries

Mix in order given, dissolving soda in little warm water, sifting cream of tartar with flour. Wash and dry blueberries; sprinkle flour over them before adding to cake. Bake in deep or shallow pan in moderate oven. Serve hot.

HOT WATER SPONGE CAKE

4 eggs, beaten separately
2 c. sugar
2 c. Wingold flour
2 tsp. Calumet baking powder
¾ c. hot water
1 tsp. Watkins' lemon

Beat yolks and sugar, then add whites, beat again, and then add other ingredients. Bake in deep or shallow pan in medium oven.

JELLY ROLL

2 eggs, beaten light
1 c. sugar
1 lemon rind, grated
1 c. Wingold flour
2 tsp. Calumet baking powder
¼ tsp. salt
⅓ c. hot milk
Glass of jelly

Beat sugar and eggs, add lemon, then flour sifted three times with salt and baking powder, then the milk. Bake in a buttered dripping pan; turn out onto a damp cloth, trim off crisp edges; spread with jelly and start with nearest edge, while still warm, to make a roll. Dust the top with powdered sugar.

LIGHTNING CAKE

1 c. sugar
1¼ c. Wingold flour
1 large tsp. Calumet baking powder
¼ c. soft butter
2 eggs
Milk

Sift first three ingredients three times. Break the eggs into same cup with butter, then fill the cup with milk. Beat the ingredients in the cup and the dry ingredients together for 5 min. Bake in deep or shallow pan, sprinkling sugar and cinnamon on top before baking.

LOAF CAKE

1½ c. sugar
¾ c. butter
4 eggs
¾ c. milk
2½ c. of Wingold flour
2 tsp., heaping, Calumet baking powder
1 c. nuts, hickory or walnuts, chopped

Cream butter and sugar, add beaten eggs, then milk, and flour sifted with baking powder, and nuts.

LOAF FIG CAKE

1 c. butter
2 c. sugar
2 eggs
2 c. raisins, chopped
1 lb. figs, chopped
1 c. brandy, wine, or juice
1 c. nuts, chopped
3½ c. Wingold flour
3 tsp. Calumet baking powder
1 c. water

Stir the brandy, wine, or juice into the figs. Mix in order given, beat thoroughly. Bake in moderate oven.

LORENA'S CAKE

¾ c. soft butter, creamed
1½ c. sugar
6 egg yolks, beaten light
1 whole egg
3 c. Wingold flour
3 tsp. Calumet baking powder
1 tsp. Watkins' vanilla or lemon
1 c. cold water

Bake cake in deep pan with a tube in it. Put cake on chop plate, fill the center with whipped cream, and put custard around the the cake. Cut cake from center, to get cream, cake, and custard in one piece.

MAPLE GINGER CAKE

½ c. butter
2 eggs, beaten separately
1 scant c. maple syrup
½ scant c. water
⅛ tsp. soda
2½ c. Wingold flour
2 tsp. Calumet baking powder
1 tsp. ginger
⅔ c. candied ginger, cut fine

Cream butter and yolks, add syrup mixed with water and soda, alternately with flour sifted with baking powder and powdered ginger. Fold in the whites and candied ginger. Bake in deep or shallow pan in moderate oven. Cover with any icing.

MARBLE CAKE

¾ c. butter, creamed
2 c. sugar
4 eggs, beaten light
1 c. milk
3 c. Wingold flour
4 tsp. Calumet baking powder
¼ lb. chocolate, grated
1 tsp. Watkins' cinnamon
½ tsp. each Watkins' cloves and vanilla

Mix first six ingredients in order given. Beat well, then put ⅓ of the mixture into another bowl; to this add the chocolate, spices, and vanilla. Mix well. Pour a layer of the white dough into a well greased deep pan with tube in the center, then a few tablespoons of the dark mixture, then a layer of white, then dark, and continue, leaving white dough on top. Bake 45 min. in moderate oven.

MOCK ANGEL FOOD

1 c. Wingold flour
1 c. sugar
2 tsp. Calumet baking powder
1 c. boiling milk
3 egg whites, beaten stiff
1 tsp. Watkins' vanilla or lemon

Sift first three ingredients together three times, then stir in the boiling milk, and lastly fold in the whites. Bake in deep pan and do not remove cake until 1 hr. after baking.

MONITOU BLACK CAKE

3 oz. chocolate, melted
1 egg-yolk, well beaten
1 c. milk
2 tblsp. butter
1 c. sugar
½ c. milk
1½ c. Wingold flour
1 tsp. Watkins' vanilla
2 tsp. Calumet baking powder
1 tsp. soda

Mix the yolk of the egg with the milk and melted chocolate. Cook over water until the mixture is thick and smooth. Remove from heat. Add the seven remaining ingredients in their order. Thoroughly beat in the flour before adding baking powder and soda. Pour into well buttered pan—12 x 9 x 1½ inches. Bake in moderate oven. Cover with boiled frosting. Cut into squares. Is a very rich cake, more like confection.

NUT CAKE

1 c. butter, creamed
2 c. sugar
1 c. milk
3 c. Wingold flour
2 tsp. Calumet baking powder
1 c. chopped hickory nuts
5 egg whites, beaten stiff

Bake in loaf tins. Cover with any icing.

NUT LOAF CAKE

½ c. butter
1 c. sugar
2 eggs, beaten separately
1 c. chopped nuts
½ c. milk
1½ c. Wingold flour
1 tsp. Calumet baking powder
1 tsp. Watkins' vanilla

Mix in order given, adding whites last. Bake in loaf tin in moderate oven 40 min.

NUT MOCHA CAKE

½ c. butter, creamed
1 c. sugar
½ c. cold coffee
1¾ c. Wingold flour
2½ tsp. Calumet baking powder
1 c. nuts, chopped
3 egg whites, beaten stiff

Bake in shallow pan in medium oven. Cover with boiled icing.

NUT SPONGE CAKE

6 eggs, beaten separately
1 c. sugar
½ lemon, juice and rind
1 c. Wingold flour
1½ c. nuts, chopped

Beat sugar and yolks 10 min., add lemon, then add the stiff whites and beat well. To this add nuts and lastly the flour, stirring lightly, just enough to mix. Bake in deep pan in slow oven.

OLD FASHIONED POUND CAKE

1 c. butter
1⅔ c. sugar
5 eggs, not beaten
2 scant c. Wingold flour
1 tsp. Calumet baking powder
½ tsp. mace

Do all mixing by hand; work butter and sugar until very light; add one egg at a time, beating hard with the hand; then work in other ingredients. Bake in round pan with tube, greased and floured, in moderate oven for 1 hr.

ORANGE CAKE

½ c. soft butter, creamed
1½ c. sugar
8 egg yolks, beaten light
½ orange, juice and grated rind
3 c. Wingold flour
3 tsp. Calumet baking powder
1 c. water

Use ingredients in order given. Bake in deep tin. Cover with any icing.

PLAIN CAKE

⅓ c. butter, creamed
1 c. sugar
2 eggs, beaten separately
½ c. milk
1¾ c. Wingold flour
2½ tsp. Calumet baking powder
1 tsp. Watkins' vanilla
¼ tsp. salt

Mix in order given, adding whites last. Bake in deep or shallow tin in moderate oven ½ hr.

PLAIN FEATHER CAKE

½ c. butter, creamed
2 c. sugar
3 eggs, beaten separately
1 c. milk
3 c. Wingold flour
3 tsp. Calumet baking powder

Add whites last. Use any flavor. Bake in deep or shallow tin. Coat with any icing.

POTATO CAKE

1 scant c. butter, creamed
2 c. sugar
1 c. milk
1 tsp. each Watkins' vanilla, cinnamon
1 c. nuts, chopped

4 eggs, beaten separately
1 sq. of chocolate, grated
1 c. grated boiled potatoes
2 c. Wingold flour
2 tsp. Calumet baking powder

Bake in loaf tin in moderate oven

PORK CAKE

1 lb. salted pork
2 large c. boiling water
2 tsp. soda
2 c. sugar
2 c. molasses
1 lb. raisins
1 lb. currants
2 tblsp. Watkins' cinnamon
1 tsp. each Watkins' nutmeg, cloves, allspice
2 scant qts. Wingold flour

Chop pork very fine, pour over it boiling water containing the soda. When cool, add other ingredients. Bake in two or three loaves in moderate oven.

PRESIDENT'S WEDDING CAKE

½ c. butter
1½ c. sugar
¾ c. milk
½ tsp. Watkins' extract
3 c. Wingold flour
3 tsp. Calumet baking powder
6 egg-whites

Sift flour once before measuring, then add baking powder and sift four times. Cream butter and sugar. Add milk, flour, and extract and beat vigorously. Cut and fold in the egg whites beaten stiff but not dry. Put into baking pan, the bottom of which has been well greased and floured. Bake in moderate oven not less than 45 min.

PRUNE CAKE (Excellent)

½ c. butter
1 c. sugar
3 eggs, well beaten
⅓ c. prune juice
1 small tsp. soda
1 large tsp. Calumet baking powder
2 c. Wingold flour (measured after sifting)
½ tsp. each of Watkins' allspice, cinnamon, and nutmeg
1 c. stewed prunes, mashed fine
5 tblsp. sour cream

Add sugar to creamed butter, add eggs, prune juice, flour and baking powder mixed, and spices. Dissolve soda in little water, add to it the cream, and mashed prunes; add this mixture to the above. Mix well. Bake in one large loaf in medium oven for 40 min.

QUICK CAKE

½ c. soft butter
1⅓ c. brown sugar
2 eggs
½ c. milk
1⅔ c. Wingold flour
3 tsp. Calumet baking powder
½ tsp. each Watkins' cinnamon, nutmeg
½ lb. dates, or ½ c. raisins

Put ingredients into bowl in order given and do not stir until all have been added. Beat for 3 min. Bake in well greased pan from 35 to 45 min.

RASPBERRY CAKE

½ c. butter
1 c. sugar
2 eggs, beaten separately
4 tsp. cold water
1 tsp. soda
2 c. Wingold flour
1 c. raspberry jam
1 tsp. Watkins' cinnamon
½ tsp. each mace and Watkins' cloves

Mix ingredients in order given, folding in whites last. Bake in loaf in moderate oven 45 min. Frost with any icing. Strawberry, blackberry, or any jam may be used in this cake.

SAILOR'S CAKE

½ c. butter, creamed
2 c. brown sugar
3 eggs, beaten separately
1 c. milk
½ c. grated chocolate
2 c. Wingold flour
2 tsp. Calumet baking powder

Fold in whites last. Bake in loaf or flat tin in medium oven. Cover with any icing.

SNOW CAKE

¼ c. butter
½ c. sugar
2 egg whites, beaten stiff
½ c. milk
3 drops Watkins' almond extract
1½ scant c. Wingold flour
1½ tsp. Calumet baking powder

Cream butter and sugar, add extract, milk, and flour sifted with baking powder four times. Beat until smooth, then fold in the egg whites beaten very stiff. This will make two small layers or one small loaf.

SNOW-WHITE CAKE

½ c. butter, creamed
1¼ c. sugar
1 c. milk
2 c. Wingold flour
1 heaping tsp. Calumet baking powder
5 egg whites, beaten stiff

Bake in loaf or shallow tin in moderate oven. Use any flavor. Coat with any icing.

SOUR MILK CAKE

4 tblsp. butter
1¼ c. sugar
2 eggs
¼ c. molasses
2 c. Wingold flour
1 c. raisins
1 tsp. Watkins' cinnamon
½ tsp. Watkins' nutmeg, cloves

1 c. sour milk
1 tsp. soda
½ tsp. salt
½ c. nuts, chopped

Add unbeaten eggs to creamed sugar and butter and beat vigorously. Add molasses, then dry ingredients alternating with milk in which soda has been dissolved. Put raisins and nuts in last. Bake in loaf in moderate oven 40 min.

SPANISH BUN

1 c. butter, creamed
2 c. sugar
4 eggs, beaten light
1 c. milk
1 tsp. Watkins' cinnamon
1 tsp. vinegar
1 tsp. soda
1 tsp. cream of tartar
2 c. Wingold flour

Mix in order given, adding vinegar and soda to the milk, and sifting cream of tartar with the flour. Bake in flat pans and let cool in same.

SPICE CAKE

½ c. butter, creamed
2 c. brown sugar
2 eggs, beaten separately
1 c. milk
1 tsp. each Watkins' cinnamon, nutmeg
½ tsp. Watkins' cloves, allspice
2 c. Wingold flour
2 tsp. Calumet baking powder
1 c. currants and raisins, mixed

Flour raisins before adding. Add whites last. Bake in deep or shallow pan in moderate oven.

SPICE CHOCOLATE CAKE

½ c. butter
1 c. sugar
1 egg
1 c. sour milk
1 tsp. soda
1 tsp. Watkins' cinnamon
½ tsp. each Watkins' cloves, allspice
1 heaping tblsp. chocolate
1½ c. Wingold flour
1 c raisins and citron together
1 small glass brandy

Bake in loaf in moderate oven for 1 hr.

STAR CAKE

½ c. butter
1½ c. sugar
4 eggs, well beaten
½ c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder
1 tsp. Watkins' vanilla

Put into shallow pan, and sprinkle with sugar, nuts, and cinnamon before baking.

STEAMED FRUIT CAKE

2 c. butter, creamed
2 c. sugar
12 eggs, omit 3 yolks, beaten light
1 tsp. each Watkins' cinnamon, allspice, nutmeg, cloves
1 tsp. salt
4 c. Wingold flour
2 lb. raisins
2 lb. currants
1 lb. citron, cut very fine
1 lb. almonds, chopped
½ lb. mixed fresh fruit
3 oranges, juice and grated rind
1 lemon, juice and grated rind
1 glass jelly

Steam three hrs. After steamed, put into the oven for two hrs. Secret of this cake is to work it well.

SUNSHINE ALMOND CAKE

5 egg-whites
¼ tsp. salt
½ tsp. cream of tartar
½ c. Wingold flour, sifted 5 times
3 egg-yolks
¾ c. sugar, sifted 5 times
½ tsp. almond extract

Add salt to egg-whites and beat until light. Sift in cream of tartar and beat until stiff. Beat egg-yolks very light and add part of the beaten whites. To remaining whites gradually add sugar and almond extract. Combine mixtures and fold in flour. Bake in angel-cake pan 1 hr. Have a pan of hot water in oven during the baking.

SUNSHINE CAKE

7 egg whites
5 egg yolks
⅔ c. sugar
¼ tsp. salt
¼ tsp. cream of tartar
1 c. Wingold flour
1 tsp. Watkins' vanilla or lemon

Sift sugar and flour five times. Beat yolks very light and whites very stiff, adding cream of tartar to whites when half whipped. Carefully mix yolks and whites, then fold in sugar and flour mixed, and the vanilla. Bake in ungreased deep pan 45 min.

SURPRISE CAKE

Bake a nice white cake in shallow pan; cover with a boiled icing containing ½ c. chopped nuts. When nearly hard, strew ½ c. chopped pineapple over frosting, then place over this a thick layer of whipped cream.

WASHINGTON CAKE

2 c. butter, creamed
2 c. brown sugar
4 eggs, beaten light
1 c. milk
½ lb. citron, cut fine
1 c. nuts
1 tsp. Watkins' nutmeg
4 c. Wingold flour

1 lb. raisins, chopped
2 tsp. soda, dissolved in hot water
2 wine glasses brandy

Bake in tube pan in moderate oven 1 hr. This will make two cakes. Will keep a long time.

WHITE CAKE

½ c. butter, creamed
1½ c. sugar
1 c. warm water
2½ c. Wingold flour
2 tsp. Calumet baking powder
4 egg whites, beaten stiff

Mix in order given. Bake in deep or shallow tin in moderate oven. Use any flavor.

WHITE LOAF CAKE

¾ c. butter, creamed
1¼ c. sugar
8 egg whites, beaten very stiff
½ c. milk
2½ c. Wingold flour
1 tsp. cream of tartar
½ tsp. soda
Flavor to taste

Whip whites to a foam, add cream of tartar, whip very stiff, then add to creamed sugar and butter, add milk, flour sifted three times with soda, and flavor. Stir very hard. Bake in deep pan in slow oven for 50 min.

YELLOW MOUNTAIN CAKE

1 c. butter, creamed
2 c. sugar
10 egg yolks, beaten light
1 c. milk
3 c. Wingold flour
1 tsp. soda
2 tsp. cream of tartar

Sift flour, soda, and cream of tartar together 4 times. Mix in order given. Beat vigorously. Bake in deep pan in moderate oven 1 hr.

ZWIEBACK

6 eggs, beaten separately
1 c. sugar
1 tsp. anise seeds or flavor
1 c. Wingold flour
1 tsp. Calumet baking powder

Beat sugar and yolks 5 min., add flour mixed with baking powder, anise, and lastly the whites. Bake in shallow pan in slow oven 1 hr. Keep until the next day, then cut the cake into slices. Toast these on both sides in the oven. Dust with powdered sugar. Good for invalids.

Small Cakes or Cookies

ALMOND ROCKS

4 eggs, beaten very light
2 c. sugar
¼ lb. almonds, chopped
4 c. Wingold flour
1 tsp. Calumet baking powder
¼ tsp. salt

Beat sugar and eggs 10 min., add almonds and flour sifted with baking powder. Flavor with ½ tsp. Watkins' almond flavor. Drop from spoon onto well buttered tins.

ALMOND STARS

¼ c. butter
½ c. powdered sugar
1 egg, well beaten
1 tblsp. milk
1¼ c. Wingold flour
½ tsp. Calumet baking powder
½ tsp. Watkins' vanilla
Blanched almonds

Cream butter and sugar, add egg, flavoring, milk, and flour sifted with baking powder. Roll dough very thin. Cut with star-cookie-cutter. Arrange six or eight halves of blanched almonds about the center of each cake. Brush with egg-white and sprinkle with granulated sugar. Bake in moderate oven till of a delicate brown color.

ANISE CAKES

3 eggs, well beaten
½ lb. powdered sugar
Pinch of salt
½ lb. Wingold flour
1 tsp. Calumet baking powder
Watkins' anise extract to taste

Add sugar to egg and beat ½ hr. Add flavor and flour sifted with salt and baking powder. Drop from spoon onto well greased tin. Let stand in a warm place for several hours before baking.

ANISE COOKIES

6 eggs, beaten very light
2 c. powdered sugar
1 tsp. Watkins' anise flavor
4 scant c. Wingold flour
1 tsp. Calumet baking powder
¼ tsp. salt

Beat sugar and eggs ½ hr. Sift flour, salt, and baking powder, and set warm. Add to egg mixture with anise. Dip onto unbuttered inverted pans with teaspoon and let stand 2 hrs. in a warm place. Bake in moderate oven.

BLITZ KUCHEN

1 c. butter
1 c. sugar
4 eggs, beaten light
4 tblsp. milk
¼ tsp. salt
1 tsp. Calumet baking powder
2 c. Wingold flour
1 lemon rind, grated

Mix in order given. Spread in shallow pans $\frac{1}{4}$ in. thick and strew with sugar and chopped almonds. Bake and then cut into squares.

BROWN CAKES

1 c. sugar
1 c. molasses
1 c. lard
2 eggs, well beaten
1 tblsp. Watkins' ginger
1 tsp. Watkins' cinnamon
1 tsp. Watkins' nutmeg
1 tsp. soda, dissolved in water

Wingold flour to make dough stiff enough to roll

Boil and cool sugar, molasses and lard. Add other ingredients in order given. Roll thin, sprinkle top with sugar, cut with cookie cutter. Bake in medium oven.

CARDAMOM CAKES

1 c. butter, creamed
1 c. sugar
2 eggs, beaten light
4 c. Wingold flour
1 tsp. Calumet baking powder
1 tblsp. cardamom
1 lemon rind, grated

Add sugar to butter, then eggs and beat well. Add the other ingredients. Roll out, sprinkle with sugar, cut and bake as other cookies.

CHOCOLATE BALLS

Bake an Angel Food or Sunshine Cake. See index. Pull the cake apart with a fork into pieces about 2 in. square. Take each piece on a fork and dip all sides into hot chocolate icing. See index. Let cool on a platter.

CHOCOLATE BARS

1 c. sugar
$\frac{1}{4}$ c. melted butter
2 squares of chocolate, melted
1 egg, unbeaten
1 tsp. Watkins' vanilla
$\frac{1}{2}$ c. Wingold flour
$\frac{1}{2}$ c. chopped nuts

Beat all together, spread thin in shallow pan, bake, and cut while hot into oblong strips.

CHOCOLATE CAKES

1 c. brown sugar
$\frac{1}{2}$ c. butter (melted)
1 egg
$\frac{1}{2}$ c. milk
$\frac{1}{2}$ tsp. soda
$1\frac{1}{2}$ c. Wingold flour
$\frac{3}{4}$ lb. walnuts, chopped
2 sq. chocolate, melted

Bake like rocks

Icing

1 egg (well beaten)
5 tblsp. sweet cream
Powdered sugar enough to spread
2 sq. bitter chocolate (melted)

Do not cook. Ice cookies while warm.

CHOCOLATE COOKIES

1 c. butter
2 c. sugar
4 eggs, well beaten
1 c. chocolate, grated
1 tsp. Watkins' vanilla
3 c. Wingold flour
1 tsp. Calumet baking powder
Pinch of salt

Add sugar to creamed butter, then eggs and chocolate; beat well; add vanilla, salt, and flour mixed with the baking powder. Roll thin and bake in quick oven.

CHOCOLATE NUTS

½ c. butter, melted
2 c. brown sugar
1 egg
½ c. milk
2 sq. of chocolate, melted with the butter
1½ c. Wingold flour
1 tsp. soda, sifted with flour
½ c. chopped nuts
½ c. chopped raisins
1 tsp. Watkins' vanilla

Mix in the order given. Drop from spoon onto well buttered tins. Bake in medium oven.

CHOCOLATE SPICE CAKES

9 eggs, beaten very light
3 c. sugar
½ lb. almonds, cut fine
½ citron, cut fine
6 c. Wingold flour
2 tsp. Calumet baking powder
4 tblsp. chocolate or cocoa
2 tsp. Watkins' cinnamon
1 tsp. each Watkins' cloves and nutmeg

Beat sugar and eggs 10 min. Sift dry ingredients together and add to the above and at last the fruit. Roll out or drop from spoon.

CHOCOLATE ROCKS

½ c. melted butter
1 c. brown sugar
1 egg, well beaten
½ c. milk
2 sq. chocolate, melted
1½ c. Wingold flour
1 tsp. Calumet baking powder
1 c. nuts, chopped

Mix in order given. Drop from spoon onto well buttered tin and bake in medium oven.

CINNAMON SQUARES

1 c. sugar
½ c. butter and lard mixed
1 c. milk
2½ c. Wingold flour

1 egg, well beaten
¼ tsp. salt
2 tsp. Calumet baking powder
½ c. currants, dredged with little flour

Add sugar to creamed butter, then add egg, salt, milk, and flour mixed with baking powder. Beat well. Lastly add currants. Spread thin in square pan and sprinkle with sugar and Watkins' cinnamon. Bake 20 min. Cut into small squares.

CITRON CAKES

4 eggs, beaten light
1 c. sugar
¼ lb. candied citron, cut fine
1 lemon rind, grated
½ tsp. each Watkins cloves and nutmeg
1 tsp. Watkins' cinnamon
1 tsp. Calumet baking powder
4 c. Wingold flour

Beat sugar and eggs 20 min. Add other ingredients, sifting flour, baking powder, and spices together. Roll rather thin, sprinkle sugar over top, and bake in medium oven.

COCOANUT COOKIES

5 eggs, beaten to a cream
2 c. sugar
¼ tsp. salt
3 c. Wingold flour
2 tsp. Calumet baking powder
½ lb. cocoanut

Mix well, in order given. Drop from spoon onto well buttered tins. Bake in medium oven.

COCOANUT DROPS

2 c. light brown sugar
⅔ c. sweet cream or milk
1 c. grated cocoanut

Boil sugar and cream until it forms a soft ball in water. Take from fire, add cocoanut, and beat until quite stiff. Drop from spoon onto buttered paper.

COCOANUT JUMBLES

1 c. butter
2 c. sugar
2 eggs, well beaten
2 c. grated cocoanut
½ c. milk
2 tsp. Calumet baking powder
4 c. Wingold flour
1 tsp. Watkins vanilla
¼ tsp. salt

Mix in order given, sifting flour, salt and baking powder together. Add more flour to roll out. Roll quite thick and cut with doughnut cutter. Bake pale brown in medium oven.

COCOANUT WAFERS

1 tblsp. melted butter
½ c. sugar
¾ c. rolled oats
¼ c. cocoanut

1 egg, well beaten — Pinch of salt

1 tsp. Watkins' vanilla

Mix in order given. Drop from spoon onto well greased tins, 1 in. apart. Bake quickly.

CORNUCOPIAS

$\frac{1}{4}$ c. butter
$\frac{1}{2}$ c. powdered sugar
$\frac{1}{4}$ c. milk
Pinch of salt
$\frac{7}{8}$ c. Wingold flour
$\frac{1}{2}$ tsp. Calumet baking powder
$\frac{1}{2}$ tsp. Watkins' vanilla
Almonds, cut fine

Cream butter and sugar, gradually add the milk, and then the flour sifted with the salt and baking powder. Add the vanilla. Spread very thin with a broad, long-bladed knife on a well greased inverted dripping pan. Sprinkle with almonds. Before baking crease into 3 in. squares, then bake in slow oven until delicately brown. While warm cut squares apart with sharp knife and roll immediately into cornucopia shapes with almond side outside. Or roll with almond side inside and then powder the outside with powdered sugar. Fill and serve with whipped cream.

CREAM CAKES

$\frac{1}{3}$ c. butter
1 c. sugar
2 eggs, well beaten
$\frac{1}{2}$ c. thin cream
1 tsp. salt
2 tsp. Watkins' ginger
Wingold flour to roll
2 tsp. Calumet baking powder

Add sugar to creamed butter, add eggs, ginger, and salt. Then alternately add cream, and flour sifted with baking powder. Have dough soft enough to roll thin.

DATE DREAMS

1 c. butter and lard mixed
1 c. brown sugar
$\frac{1}{2}$ c. milk
2 c. oatmeal, uncooked
2 tsp. Calumet baking powder
Wingold flour

Mix in order given, sifting baking powder with some of the flour. Add enough flour to make stiff dough and roll out. Cut out cookies, spread one with following mixture and put another over it and bake.

1 lb. dates, chopped — 1 cup sugar — 1 c. water

Boil together till thick enough to spread. Cool before spreading.

DATE ROLLS

Use a stiff white cookie dough. Roll into one large thin sheet, brush well with $\frac{1}{4}$ c. melted butter, strew with $\frac{1}{2}$ lb. dates, chopped fine and mixed with $\frac{1}{4}$ lb. walnuts, chopped. Sprinkle with sugar and cinnamon. Roll the dough over and over like a jelly roll, then cut into pieces 1 in. wide. Place onto well greased tins and bake in quick oven.

DATE TARTS

2 eggs, beaten light
1 c. sugar
3 tblsp. Wingold flour
1 tsp. Calumet baking powder
1 c. chopped walnuts
1 c. chopped dates

Add sugar to eggs, beat 5 min., add flour sifted with baking powder and pinch of salt, then dates and walnuts, chopped together. Pour into buttered tins about $\frac{1}{2}$ in. thick. Bake slowly. When done, cut into oblong pieces and dust with powdered sugar.

DELICIOUS TEA CAKES

$\frac{1}{4}$ c. butter
$\frac{1}{2}$ c. sugar
2 eggs, beaten light
Pinch of salt
1 scant c. Wingold flour
$\frac{1}{2}$ tsp. Calumet baking powder
$\frac{1}{2}$ c. raisins, chopped
1 lemon-rind, grated

Mix in order given (no milk). Spread evenly on sheet tins, rather thin. Bake until almost done, then spread following mixture over the top and finish baking.

1 egg yolk, beaten light
$\frac{1}{3}$ c. sugar

Cut into squares and eat while fresh.

DREAMS (Frosted Wafers)

1 c. sugar
$\frac{1}{3}$ c. water
6 marshmallows
1 egg-white, beaten stiff
$\frac{1}{2}$ tsp. Watkins' vanilla
1 c. chopped nuts

Boil sugar and water until it spins a thread; remove from fire; add cut marshmallows; pour over whites; beat until quite stiff; add nuts and vanilla; spread on wafers and bake light brown.

DROP CAKES

Mix and sift the following together:

$1\frac{1}{2}$ c. Wingold flour
$\frac{3}{4}$ c. sugar
2 tsp. Calumet baking powder
1 tsp. salt
$\frac{1}{2}$ tsp. Watkins' cinnamon
2 tblsp. cocoa

Measure the following in one cup:

$\frac{1}{4}$ c. melted butter
2 unbeaten eggs
Milk to fill the cup

Add the liquid to the dry ingredients. Beat thoroughly until well mixed. Bake in greased muffin tins about 15 min.

DROP MOLASSES COOKIES

$\frac{1}{3}$ c. shortening
$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. molasses
1 egg, well beaten
1 tsp. soda
2 c. Wingold flour
5 tblsp. boiling water
$\frac{1}{2}$ tsp. each Watkins' cinnamon and cloves

Mix in order given, dissolving soda in hot water. Drop from spoon onto well buttered tin.

EGGLESS COOKIES

½ c. butter, creamed
2 c. sugar
1 c. milk
½ tsp. Watkins' nutmeg
2 tsp. Calumet baking powder
Wingold flour

Mix in order given. Add flour enough to roll thin. Sprinkle with sugar, cut out, and bake in quick oven.

FIG CAKES

½ c. butter, creamed
1 c. brown sugar
2 eggs, well beaten
½ tsp. Watkins' cinnamon
2 tblsp. sour cream
½ tsp. soda
1 c. figs, chopped
Wingold flour to roll
1 tsp. Calumet baking powder

Add sugar to butter, then add eggs and beat well. Add the other ingredients, dissolving soda in the cream, and sifting the baking powder with part of the flour. Roll figs in flour before adding. Then add enough flour to make stiff dough. Roll, cut and bake.

FILLED SQUARES

½ c. butter, creamed
1 c. sugar
1 egg, well beaten
½ c. sweet milk
3½ c. Wingold flour
2 tsp. Calumet baking powder
¼ tsp. salt
1 tsp. Watkins' vanilla

Mix as for ordinary cakes; roll thin on baking board. Spread following paste on half; then fold other half over. Cut into squares and bake; or cut with cookie cutter; spread filling on one, then place another cookie on top. Bake in quick oven.

1 c. chopped raisins
¼ c. sugar
½ c. water
1 tblsp. Wingold flour
1 lemon, juice and grated rind

Boil until thick. Cool before spreading.

FRUIT COOKIES

¾ c. butter, creamed
1½ c. sugar
½ c. syrup
2 eggs, well beaten
1 c. sour milk
1 tsp. soda
½ tsp. each Watkins' cloves, nutmeg, cinnamon
1 c. nuts, chopped
1 c. raisins, chopped
1 tsp. Calumet baking powder
Wingold flour to roll

Mix in order given, dissolving soda in sour milk, and sifting flour and baking powder together. Roll, sprinkle sugar over the top, cut, and bake in medium oven.

FRUIT SNAPS

1 c. butter
1½ c. sugar
½ c. syrup
1 c. chopped raisins
2 c. currants
3 eggs, well beaten
1 tsp. soda, dissolved in little water
1 tblsp. each of Watkins' cloves and cinnamon
Wingold flour to stiffen

Add sugar to creamed butter; add eggs, beat well; then syrup, spices, fruit, and soda. Add flour to make dough stiff enough to roll. Bake in medium oven.

GERMAN TEA CAKES

1½ c. butter
3 egg-yolks
1 heaping c. powdered sugar
4 c. Wingold flour
1 tsp. Calumet baking powder

Cream butter, add beaten yolks; beat well; add sugar and beat again; gradually work in the flour mixed with baking powder. Knead enough flour into the dough to roll out. Use cookie and doughnut cutters; spread cakes with egg-white and sprinkle sugar, cinnamon, and shaved almonds over the top.

GINGER CAKES

1 c. sugar
⅔ c. shortening
1½ c. molasses
½ c. boiling water or sour milk
1 tsp. soda
½ tsp. salt
2 heaping tsp. Watkins' ginger
Wingold flour enough to roll

Mix as for ordinary cakes, adding soda to water or milk.

GINGER COOKIES

1 c. lard, melted
1½ c. sugar
½ c. molasses
1½ tsp. Watkins' ginger
1 egg, well beaten
1 c. hot water
1 tsp. soda
Wingold flour to stiffen
1 tsp. Calumet baking powder
½ tsp. salt

Stir up at night in order given. Dissolve soda in hot water. Sift baking powder with flour. Add as much flour as can be stirred in with a spoon. Let stand till morning. Roll, cut, and bake.

GINGER CREAMS

1 c. shortening
1 c. sugar
1 c. molasses
1 c. boiling water
1 tblsp. Watkins' ginger
1 tsp. soda
¼ tsp. salt
Wingold flour to stiffen

Mix in order given, dissolving soda in hot water. Add flour until spoon can stand in dough. Let stand over night. Roll out ¼

in. thick and cut into squares. Bake in medium oven. When partly cooled, cover with following frosting:

1 lemon, juice and grated rind — 1 tblsp. water

Powdered sugar enough to spread

Put into oven a minute to bake frosting.

GINGER DROPS

2 c. brown sugar
1 c. shortening
3 eggs, well beaten
1 c. molasses
2 c. buttermilk
2 tsp. soda
1 tsp. Calumet baking powder
1 tsp. Watkins' ginger
Wingold flour enough to make rather a stiff dough

Mix in order given, dissolving soda in buttermilk and mixing baking powder with some of the flour. Roll out quite thin. Bake in moderate oven.

GOLD CAKES

¾ c. shortening
1 c. sugar
4 egg-yolks
4 tblsp. sour milk
1 tsp. soda
Wingold flour to roll

Mix in order given, dissolving soda in sour milk. Flavor with Watkins' vanilla or spices.

GRAHAM COOKIES

1 c. brown sugar
½ c. lard
2 eggs
½ c. milk (sweet or sour)
1 tsp. soda
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. salt
Graham flour to roll out

Excellent with chopped raisins

HAZEL NUT BALLS

5 eggs, beaten very light
2 c. sugar
2 c. chopped hazel nuts
2 c. breadcrumbs
8 tblsp. Wingold flour
½ tsp. Calumet baking powder

Beat sugar and eggs 10 min. Add other ingredients, sifting flour and baking powder together. Roll into small balls between hands. Bake in medium oven.

HARTSHORN COOKIES

1 c. lard
3 c. sugar
4 eggs, well beaten
2 tsp. hartshorn
1 c. milk
1 tsp. Watkins' lemon

Wingold flour enough to make stiff dough

Mix in order given, dissolving hartshorn in the milk. Roll thin, sprinkle with sugar, bake in medium oven.

HERMITS

$\frac{2}{3}$ c. butter
$1\frac{1}{2}$ c. brown sugar
2 eggs, well beaten
6 tblsp. milk
1 tsp. soda
1 c. currants and chopped raisins mixed
1 tsp. each of Watkins' cloves, cinnamon and nutmeg
Wingold flour to make stiff dough
Pinch of salt

Add sugar to creamed butter; then eggs; then the flour sifted with soda, spices, and salt, alternating with the milk; then the fruit dredged with flour. Drop from spoon onto greased tin and bake in hot oven.

JELLY CAKES

$\frac{3}{8}$ c. butter
1 c. sugar
1 egg, well beaten
$\frac{1}{4}$ c. milk
$\frac{1}{2}$ tsp. salt
1 tsp. Watkins' vanilla
2 c. Wingold flour
2 tsp. Calumet baking powder

Cream butter and sugar, add egg and milk. Sift dry ingredients together and add. Roll out, and cut half with cookie cutter, and half with doughnut cutter of same size. Into the center of the first, place a tsp. of jelly; then place the other on top of this, placing the opening over the jelly. Bake in moderate oven.

LEMON COOKIES

1 c. butter, creamed
2 c. sugar
3 eggs, well beaten
1 lemon, juice and grated rind
$\frac{1}{2}$ tsp. soda
1 scant qt. Wingold flour
1 tsp. Calumet baking powder
$\frac{1}{4}$ tsp. salt

Mix in order given, dissolving soda in lemon juice, and sifting flour, baking powder, and salt. Roll, sprinkle with sugar, cut, and bake.

LEMON CREAMS

$\frac{1}{2}$ c. butter
1 c. sugar
1 lemon, grated rind and juice
4 eggs, well beaten
$1\frac{1}{4}$ c. Wingold flour
$\frac{1}{4}$ tsp. soda
$\frac{1}{4}$ tsp. salt

Mix in order given, sifting soda, salt, and flour together. Chill dough in ice box. Bake in small cups or gem pans.

LITTLE POUND CAKES

$\frac{1}{2}$ c. butter, creamed
1 c. sugar
4 eggs, well beaten
$1\frac{1}{4}$ heaping c. Wingold flour
1 tsp. Calumet baking powder
2 tsp. sweet cream

Mix in order given. Bake in cupcake tins. Make a boiled frosting of

1½ c. sugar
½ c. water
2 egg-whites, beaten stiff
1 tsp. Watkins' vanilla

While hot, divide into three parts; to one add 2 tblsp. of grated chocolate; to another add a few drops of pink coloring. The pink cakes may be rolled in grated cocoanut. Keep the third part of the frosting white. If the cakes are cut into halves before frosting and then covered on all sides, a very dainty effect may be obtained.

LOVE IN A TANGLE

2 eggs, beaten separately
2 tblsp. powdered sugar
Pinch of salt
2 tblsp. thick sweet cream
Wingold flour

Beat eggs separately, then together, then add sugar, salt, cream, and enough flour to roll very thin. Cut into long narrow strips and fry like doughnuts. Dust with powdered sugar.

LOVE KNOTS

2 c. sugar
1 c. butter and
1 heaping tblsp. lard mixed
2 eggs, well beaten
3 tsp. milk
1 tsp. Calumet baking powder
5 c. Wingold flour

Mix in order given. Roll dough very thin. Cut into strips 1 in. by 5 in. Join ends; spread with beaten egg and sugar; and bake like ordinary cookies.

MANDEL SCHNITTCHEN

4 eggs, beaten very light
1 lb. brown sugar
½ lb. almonds, chopped
½ c. raisins, chopped
½ tsp. salt
1 tsp. Watkins' cinnamon
½ tsp. each Watkins' cloves and allspice
2 c. Wingold flour
1 tsp. Calumet baking powder

Mix ingredients in order given. Spread thin in shallow pan. After baking, cut, and frost with powdered sugar, mixed with cream.

MAPLE SQUARES

½ c. butter, creamed
¾ c. maple sugar
1 egg, well beaten
1 tblsp. milk
¼ tsp. salt
2½ c. Wingold flour
1 tsp. Calumet baking powder
¼ tsp. Watkins' cloves
1 tsp. Watkins' cinnamon
½ c. currants

Sift all dry ingredients together. Mix in order given, adding currants last. Roll out an inch thick and cut into squares. Bake in a hot oven 15 min.

MARGUERITES

2 eggs, beaten light
½ c. brown sugar
½ c. Wingold flour
½ tsp. Calumet baking powder
1 c. chopped nutmeats
Pinch of salt

Gradually add sugar to eggs; add flour mixed with baking powder and beat hard. Add nuts; then drop onto buttered tins with half a nutmeat on each; dust with powdered sugar; then bake in a moderate oven.

MARSHMALLOW WAFERS

Place square crackers into shallow baking tins. Place a marshmallow, the center of which has been pressed down with some instrument, on top of each cracker. Put a small piece of butter into the hollow of each marshmallow. Bake in oven until marshmallow spreads over the cracker. Then drop ½ candied cherry into center of each.

MIDGET CAKES

1 c. butter
1 c. sugar
6 eggs, beaten separately
½ c. Wingold flour
¾ c. cornstarch
2 tsp. Calumet baking powder
1 tsp. Watkins' lemon or vanilla
Pinch of salt

Add sugar to creamed butter; add eggs, then flour, cornstarch, baking powder, and salt sifted together; flavor. Put into gem pans and sprinkle nuts over the top before baking.

MOLASSES COOKIES

½ c. shortening
½ c. brown sugar
2 eggs, well beaten
½ c. molasses
1½ tsp. soda dissolved in water
½ tsp. each of Watkins' cloves and ginger
Wingold flour to make soft dough
¼ tsp. salt

Cream sugar and shortening; add eggs, molasses, and dissolved soda; then flour, spices, and salt sifted together. Roll out to ¼ in. thickness; sprinkle with sugar, cut, and bake in medium oven.

MOLASSES GINGER CAKES

1 c. lard
1 c. sugar
1½ c. molasses
½ tsp. salt
1 tsp. Watkins' ginger
½ tsp. each Watkins' cloves and nutmeg
1½ tsp. soda
1 tsp. Calumet baking powder
Wingold flour to stiffen

Mix in order given, dissolving soda in molasses and sifting flour with baking powder. Make a very stiff dough and knead well. Form into balls, flatten slightly between fingers, dip upper side into sugar. Give plenty of room to spread. Bake in medium oven.

NUT CHOCOLATE DROPS

4 eggs, well beaten
1½ c. sugar
1 c. chocolate, grated
¾ c. chopped nuts
1 tsp. Watkins' cinnamon
1 tsp. Calumet baking powder
1½ c. Wingold flour
¼ tsp. salt

Add sugar to eggs and beat several min. Add chocolate, nuts, and flour sifted with cinnamon, baking powder, and salt. Drop from spoon. Bake slowly.

OATMEAL CAKES

½ c. butter and lard mixed
1¼ c. sugar
2 eggs, well beaten
4 tblsp. milk
¼ tsp. salt
¾ tsp. soda
1 tsp. Watkins' cinnamon
½ tsp. Watkins' cloves
1 c. chopped raisins
2 c. Wingold flour
2 c. rolled oats

Mix in order given, sifting salt, soda, spices, and flour together. Drop from spoon onto buttered tin. Sprinkle sugar and cinnamon on top of each cake.

OATMEAL COOKIES

¾ c. butter and lard mixed
1 c. sugar
2 eggs, well beaten
½ c. milk
1 level tsp. soda
2 c. oatmeal, uncooked
1½ c. Wingold flour
1 tsp. Watkins' cinnamon
½ tsp. each Watkins' nutmeg and cloves
½ tsp. salt
1 c. raisins or dates, chopped

Add sugar to creamed shortening; then eggs, milk, oatmeal, and flour, sifted with the soda, spices, and salt. Dredge fruit with flour and add. Drop from spoon onto well greased tin and bake in moderate oven.

OATMEAL DROPS

1½ c. melted butter and lard, mixed
2 c. brown sugar
4 eggs, well beaten
1 c. syrup
1 lb. raisins or dates, chopped
1 tsp. soda
½ c. boiling water
½ tsp. salt
4 c. Wingold flour
4 c. oatmeal, uncooked

Mix in order given, dissolving soda in boiling water. Drop from spoon onto well greased tin. Bake in moderate oven.

OATMEAL JUMBLES

½ c. butter
1 c. sugar
1½ c. oatmeal
1½ c. Wingold flour

1 c. hickory nuts, chopped
½ c. raisins, chopped
½ c. currants
1 tsp. Calumet baking powder
½ tsp. soda
½ c. boiling water

Add soda to boiling water, then pour over oatmeal. Cream butter and sugar, add nuts, raisins, oatmeal mixture, and flour sifted with baking powder. Drop from spoon onto buttered tins and let stand 1 hr. before baking. Bake in moderate oven.

OATMEAL KISSES

1 heaping tblsp. butter
1 c. sugar
2 eggs, beaten separately
2½ c. oatmeal, uncooked
2 tsp. Calumet baking powder
1 tsp. Watkins' vanilla
½ c. Wingold flour

Add sugar to creamed butter, add beaten yolks, vanilla, oatmeal and flour sifted with baking powder; then gradually fold in the beaten whites. Drop from spoon. Bake in medium oven.

OATMEAL NUT CAKES

¾ c. butter
1 c. sugar
2 eggs, well beaten
½ c. milk
1 c. chopped raisins
1 c. chopped nuts
½ tsp. soda
¾ c. hot water
Watkins' cinnamon, allspice, and cloves to suit taste
2 c. oatmeal
2 c. Wingold flour

Add sugar to creamed butter; then add eggs, milk, raisins, nuts, spices, and soda dissolved in the hot water. Beat well; then add oatmeal and flour. Drop from spoon onto buttered tin. Bake in medium oven.

ORANGE WAFERS

¼ c. butter
½ c. sugar
1 egg, well beaten
⅞ c. Wingold flour
1 tsp. Calumet baking powder
½ orange-rind, grated

Mix in order given. Roll out and bake in moderate oven.

PEANUT COOKIES

2 tblsp. butter
¼ c. sugar
1 egg, well beaten
2 tblsp. milk
1 tsp. Calumet baking powder
¼ tsp. salt
¾ c. Wingold flour
½ c. chopped peanuts
½ tsp. lemon juice or Watkins' extract

Add sugar to creamed butter, add egg; flour sifted together with salt and baking powder; then milk; peanuts; and lemon juice. Drop from spoon onto unbuttered wrapping paper, 1 in. apart, and place

one-half peanut on top of each. Bake in medium oven 15 min. When done, cool, moisten under side by turning paper over, and cakes will drop off.

PEANUT CUTS

¾ c. butter
1 c. sugar
Pinch of salt
1 c. Wingold flour
½ tsp. Calumet baking powder
4 egg-whites, beaten stiff

Mix all dry indregients like pie crust, then add beaten whites. Spread very thin in pan, sprinkle with chopped peanuts, and bake. When cool cut into pieces.

PEANUT DROPS

1 tblsp. butter
2 tblsp. sugar
2 tblsp. milk
1 egg, well beaten
½ c. Wingold flour
½ tsp. Calumet baking powder
½ c. chopped peanuts
¼ tsp. salt

Cream butter and sugar, add milk, egg, and dry ingredients sifted together, and then the peanuts. Drop from spoon onto unbuttered tin. Place ½ peanut on each. Bake in slow oven.

PEANUT MACAROONS

1 egg-white, beaten stiff
¼ c. sugar
5 tblsp. peanuts, chopped fine
1 tsp. Watkins' vanilla

Gradually beat sugar into beaten white; then fold in peanuts and vanilla. Drop from spoon onto well greased inverted tin. Garnish each with ½ peanut, then bake in slow oven 15 min.

PEANUT SQUARES

¾ c. cream
¼ c. milk
1 c. sugar
2 eggs, well beaten
2 tsp. Calumet baking powder
2 c. Wingold flour
1 tsp. Watkins' lemon extract
¼ tsp. salt

Mix in order given, sifting flour, baking powder, and salt together. Cut into squares and bake in medium oven. When cooled, spread with following mixture:

½ c. butter 2 c. powdered sugar 2 tblsp. milk

Cover with ground peanuts.

ROCKS

1 c. butter
1½ c. sugar
3 eggs, well beaten
1 c. buttermilk
3 c. Wingold flour
1 tsp. soda
1 tsp. Watkins' cinnamon
½ tsp. Watkins' cloves
1 c. raisins, chopped
1½ c. nuts, chopped
¼ tsp. salt

Mix in order given, sifting flour, soda, spices, and salt together. Drop from spoon and bake in medium oven.

RUSSIAN ROCKS

½ c. butter
1½ c. sugar
3 eggs, well beaten
½ c. molasses
¼ tsp. salt
1 tsp. soda
3 tsp. hot water
1 c. walnuts, chopped
1 c. raisins, chopped
Wingold flour to stiffen

Mix in order given, adding soda to hot water. Add flour enough to make a stiff dough. Drop from spoon onto well greased tin and bake in medium oven.

SAND TARTS

1 c. butter
1 c. sugar
3 whole eggs and 3 whites
¼ tsp. salt
1 tblsp. water
1 tsp. Calumet baking powder
1 tsp. Watkins' almond flavor
Wingold flour to stiffen

Add sugar to creamed butter; add whole eggs, one at a time; then beaten whites, and the other ingredients, sifting flour, baking powder, and salt together. Place into ice box until chilled. Drop from spoon.

SCOTTISH FANCIES

1 egg, beaten very light
½ c. sugar
⅔ tblsp. melted butter
1 c. rolled oats
¼ tsp. Watkins' vanilla
½ tsp. salt

Add sugar gradually to egg, add butter and other ingredients. Drop from spoon. Bake in modernate oven until brown. Remove while hot.

SMALL NUT CAKES

½ c. butter
1 c. sugar
3 eggs, well beaten
½ c. milk
1¾ c. Wingold flour
3 level tsp. Calumet baking powder
1 tsp. Watkins' vanilla
1 c. chopped nuts

Mix in order given. Bake in gem tins.

SOUR CREAM COOKIES

¾ c. butter and lard mixed
2 c. sugar
4 eggs, beaten light
1 c. sour cream
½ tsp. soda
¼ tsp. salt
½ tsp. Watkins' nutmeg
1 tsp. Watkins' vanilla
2 tsp. Calumet baking powder
Wingold flour to make soft dough

Mix in order given, dissolving soda in sour cream and sifting salt, nutmeg, flour, and baking powder together. Add flour enough to make soft dough. Roll out, sprinkle with sugar, cut with cookie cutter.

SOUR MILK COOKIES

1 egg, well beaten
1 c. sugar
½ c. sour milk
½ c. shortening
½ tsp. soda
1 tsp. Watkins' vanilla
Wingold flour to roll

Add sugar to creamed butter and lard mixed, add egg, soda dissolved in the sour milk, vanilla, and flour. Roll thin, sprinkle sugar on top, cut with cookie cutter, and bake.

SPICE COOKIES

1 c. butter, creamed
3 c. brown sugar
4 eggs, well beaten
1 c. sour cream
3 c. Wingold flour
1 c. raisins, chopped
1 c. walnuts, chopped
1 tsp. each Watkins' cloves and allspice
2 tsp. Watkins' cinnamon
½ tsp. soda
2 tsp. Calumet baking powder

Mix in order given, dissolving soda in sour cream, and sifting flour and baking powder. Roll, cut, and bake.

SPICED NUTS

5 eggs, beaten very light
2 c. sugar
1 grated lemon-rind
¼ tsp. salt
4 c. Wingold flour
2 tsp. Calumet baking powder
½ c. chopped citron
1 tblsp. Watkins' cinnamon
½ tblsp. each Watkins' cloves, nutmeg, mace, ginger

Mix in order given, sifting salt, flour, baking powder, and spices together. Beat thoroughly while mixing. Roll into balls between hands; drop onto well greased tin; and bake in medium oven.

SWEDISH NUT WAFERS

¼ c. shortening, creamed
¾ c. sugar
1 egg, well beaten
2 tblsp. milk
1¾ c. Wingold flour
1 tsp. Calumet baking powder
½ tsp. salt
1 tsp. Watkins' vanilla
⅓ c. nuts, chopped

Mix in order given, reserving nuts for the top. Spread evenly and thin on well greased inverted tin, sprinkle with the nuts and bake in moderate oven. While hot cut into strips ¾ in. by 4½ in. with very sharp knife, and while still warm roll over the handle of a wooden spoon. May be eaten with or without whipped cream.

TEA CAKES

½ c. butter
1 c. sugar
3 eggs
½ c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder
1 tsp. Watkins' vanilla

Mix in order given, put into cupcake tins, sprinkle grated cocoanut over the top, and bake in medium oven.

TOASTED CAKE BARS

4 large eggs, beaten very light
1 c. sugar
½ lemon, juice and grated rind
¼ lb. almonds, cut lengthwise
1½ c. Wingold flour
1 tsp. Calumet baking powder
Pinch of salt

Add sugar to beaten eggs, beat well, then add lemon and salt. Sift flour and baking powder together over the sliced almonds, then gradually stir into the egg mixture. Bake in shallow, well greased pan in moderate oven. Cut into long narrow strips and while still warm, turn on cut surface and toast on both cut sides.

VANITIES

2 eggs, beaten light
½ tsp. salt
½ tsp. Watkins' vanilla
Wingold flour to mix very stiff

Roll as thin as possible, cut into squares, and fry in hot lard. Drain and sprinkle on both sides with powdered sugar.

WASHINGTON COOKIES

½ c. butter
2 c. powdered sugar
2 eggs, beaten light
1 tsp. Calumet baking powder
4 c. Wingold flour
1 tsp. Watkins' vanilla or lemon

Mix in order given, sifting flour and baking powder together. Chill the dough in the ice box. Roll and sprinkle with sugar.

WHITE COOKIES

1 c. white sugar
⅔ c. butter
2 eggs
⅓ cup milk
1 tsp. flavoring
1 tsp. Calumet baking powder
Wingold flour to roll out

Cream butter and sugar, add beaten eggs, then milk and flour to which baking powder has been added. Cocoanut, chopped nuts, raisins or currants may be added.

Torten

Torten are the cakes par excellence when nicely made. German cooks excel in the preparation of these dainties. Torten are rich in nuts, fruits, eggs, and butter, while crumbs of cake or bread usually take the place of flour. The nuts are cut, rolled, or ground fine and mixed with the crumbs and spices. The baking is an important part of the process, for a slow oven is very necessary. Too hot an oven will make the Torten tough. Spring forms in which Torten should be baked are tins with removable sides.

ALMOND TORTE

6 eggs, beaten separately
1 c. powdered sugar
2 c. chopped almonds
1 tblsp. Wingold flour
1 tsp. Calumet baking powder
1 tsp. Watkins' vanilla

Beat whites until very stiff, add sugar gradually, then beaten yolks. Mix almonds, baking powder, and flour; fold this into first mixture. Bake in slow oven from 40 min. to 1 hr.

ALMOND CARROT TORTE

7 eggs, beaten separately
1 c. sugar
½ lb. almonds, chopped
1 c. grated raw carrots
1 lemon-rind, grated
5 tblsp. Wingold flour
1 tsp. Calumet baking powder

Beat sugar and yolks very light, then add whites and beat again. Add the other ingredients, adding carrots last. Bake in spring form in slow oven 1 hr.

ALMOND CHEESE TORTE

1 c. butter, creamed
1 c. sugar
10 eggs, beaten separately
½ lb. cottage cheese, riced
½ lb. almonds, chopped
5 tblsp. bread crumbs
1 lemon, juice and grated rind

Cream sugar and butter, add yolks and the other ingredients. Fold whites in last. Bake in well greased spring form in moderate oven until well set. Coat with chocolate icing.

ALMOND DATE TORTE

5 eggs, beaten separately
1 c. sugar
1 c. chopped dates
1 c. chopped almonds
1 tsp. Calumet baking powder
½ c. grated toast

Beat yolks and sugar ½ hr. Add dates, almonds, and crumbs and baking powder mixed. Lastly add whites, beaten stiff with a pinch of salt. Serve with custard or whipped cream. May be baked as layer or flat cake.

ALMOND ORANGE TORTE

6 egg-yolks
1¼ c. sugar
¾ lb. blanched almonds, chopped
¼ tsp. salt
2 tsp. Calumet baking powder
1 c. bread crumbs
1 tsp. Watkins' vanilla
8 egg whites

Beat yolks and sugar 10 min. Mix almonds, baking powder and crumbs together and add to egg mixture. Then add vanilla and stiffly beaten whites. Bake in three large layers or four small ones. Put layers together with following filling:

2 egg yolks
½ c. sugar
2 heaping tsp. cornstarch
Juice of 3 oranges
1 orange rind, grated
Juice ½ lemon
½ c. water

Boil until thick and put between layers. Cover top with whipped cream.

AMBROSIA TORTE

½ c. butter
1½ c. sugar
3 eggs, beaten separately
⅛ lb. sweet chocolate
1 c. sweet milk
2½ scant c. Wingold flour
1 tsp. cream of tartar
½ tsp. soda

Grate the chocolate, add ½ of the milk and ½ c. sugar, bring to a boil over slow fire. Take from fire, add rest of the milk, and cool. Sift flour before measuring, sift flour and soda three times. Cream butter and rest of sugar, add the yolks. Beat the whites to a foam, add cream of tartar, then beat until very stiff, and fold in. Add the chocolate mixture and lastly the flour. Stir very hard for 5 min. Bake in ungreased spring form in slow oven for 1 hr.

APPLE TORTE

1 c. Wingold flour
1 tsp. Calumet baking powder
2 tsp. sugar
1 tblsp. butter
1 egg, well beaten
⅓ c. milk

Mix first four ingredients like pie crust, add the egg and milk. Divide the dough. Press ½ into a biscuit pan. Fill with a good baking apple, add sugar. Then roll out remainder of dough and put over apples as top crust. Bake 30 min. Mix light brown sugar and cream and spread over top while still hot. Cool and serve.

APRICOT TORTE

½ c. butter
½ c. sugar
3 eggs, beaten light
1 c. Wingold flour
1 tsp. Calumet baking powder

Spread dough on bottom and around sides of spring form. Bake in medium oven. When done, fill partly with cut fresh apricots and cover with following mixture:

5 eggs, beaten separately
1 c. sugar
½ lb. almonds, blanched and chopped
1 lemon, juice and grated rind

Then bake the whole cake for 1 hr. in a slow oven.

BANANA GRAHAM TORTE

6 eggs, beaten separately
1 c. sugar
1 c. graham cracker crumbs
1 tblsp. Wingold flour
1 tsp. Calumet baking powder
1 c. nuts, chopped

Beat yolks and sugar 10 min., fold in the whites carefully, add slowly the crumbs, mixed with the flour and baking powder, then the nuts. Bake in two layers, then cover each layer with bananas and whipped cream.

BERLINER TORTE

2 c. Wingold flour
1 c. butter
3 tblsp. sugar
2 eggs

Mix flour and butter as for pie crust, using two knives; add sugar, and eggs, one at a time, without beating. Spread on bottom and sides of a spring form. Put ¾ c. sugar and ¼ lb. chopped almonds in a spider over the fire; stir until brown; spread onto dough. Mix any kind of fruit with 4 beaten eggs, 1 heaping tblsp. cornstarch, 1 scant c. milk or cream. Put this onto the cake and bake 1 hr. in slow oven. Serve with or without whipped cream.

BIRTHDAY TORTE

6 egg whites, beaten very stiff
3 c. sugar
1 tblsp. vinegar
1 tsp. Watkins' vanilla

Beat all together until very stiff, beating about ½ hr. Bake in two pie tins with loose bottom in very slow oven for 30 min. Take a little of the mixture out for trimmings, making about twenty little kisses by dropping ¼ tsp. on oiled paper. Put layers together with fruit and whipped cream. On top put whipped cream, garnish this with chopped nuts, the little kisses, and candied cherries.

BISMARCK TORTE

1 tblsp. butter
1 tblsp. sugar
1 egg
1 tsp. Calumet baking powder
3 tblsp. milk
¼ tsp. salt
1 c. Wingold flour

Put together as for ordinary cake. Use spring form. Line dish well up on sides. Fill with fresh berries or fruit. Cover with following meringue: Beat 4 whites very stiff, add 4 beaten yolks, ¾ c. sugar, and 1 c. ground almonds. Bake in very slow oven from 50 min. to an hr.

BLACKBERRY TORTE

½ c. butter
1 c. sugar
½ lb. almonds, chopped
1 lemon rind, grated

2 eggs, well beaten
½ tsp. Watkins' cinnamon
1 heaping c. Wingold flour

Cream butter and sugar, add eggs and other ingredients. Line a spring form with dough by pressing it into the pan with the hand, since it is too soft to roll out. Bake this, then strew thickly with crumbs, and fill with sugared blackberries. Cover with meringue made of 4 egg whites and ½ c. sugar. Place in oven to brown. It is advisable to bake this the day before being used, for it becomes more luscious.

BLITZ TORTE

½ c. butter
4 egg-yolks
1 c. Wingold flour
1 tsp. Calumet baking powder
½ c. sugar
4 tblsp. milk
½ orange rind, grated

Mix as for ordinary cake. Bake in two layers. Cover with following meringue before baking: Beat 4 whites very stiff, add 1 c. powdered sugar. Sprinkle with sliced, blanched almonds or shredded cocoanut and bake in slow oven 30 min. Put together with whipped cream, fruit, or custard filling. For custard filling see index.

BLUEBERRY TORTE

2 tblsp. melted butter
2 tblsp. sugar
1 egg, well beaten
¾ c. Wingold flour
1 tsp. Calumet baking powder
1 qt. blueberries
1 egg yolk
1 tblsp. cream
4 tblsp. sugar
4 egg whites
¼ c. powdered sugar

Make a dough of first five ingredients. Roll thin and spread over bottom and sides of greased spring form. Bake till nearly done in hot oven; then add blueberries, drained if canned berries are used. Add sugar and cream to beaten yolk and pour over berries. Finish baking in moderate oven till crust is well browned. Then cover with whites beaten with sugar; place back in oven to brown. Use less sugar if canned berries are used.

BREAD TORTE

4 eggs, beaten separately
1 c. sugar
¼ lb. almonds, chopped
1 c. ground rye bread
1 tsp. Calumet baking powder
½ tsp. Watkins' cloves
1 lemon, juice and grated rind

Beat sugar and yolks very light; add other ingredients, mixing crumbs and baking powder. Add whites last. Bake in spring form in moderate oven 50 min.

BREAD POTATO TORTE

6 eggs, beaten separately
1½ c. sugar
¼ lb. chopped almonds
1 tsp. Watkins' cinnamon

2 c. grated rye bread
1 c. grated potatoes (boiled without peeling)
1 tblsp. brandy
½ tsp. Calumet baking powder
¼ tsp. salt

Add sugar to beaten yolks, beat 10 min. Mix bread crumbs and baking powder and add to egg mixture; add potatoes, salt, almonds, cinnamon and lastly the beaten whites. Bake in spring form, without greasing pan ¾ hr. in medium oven. Serve with whipped cream.

CARROT TORTE

10 eggs, beaten separately
2 c. sugar
1 lb. almonds, chopped
¼ tsp. salt
1 lb. raw carrots, grated
3 tblsp. cornstarch
1 tsp. Watkins' cinnamon
1 lemon, juice and grated rind

Beat sugar and yolks ½ hr., then add carrots and beat another 10 min. Add the other ingredients, folding in the whites last. Bake in spring form in slow oven for 1 hr. Very good.

CHEESE CAKE TORTE

1 egg, well beaten
½ c. sugar
Butter, size of an egg, melted
1 scant c. Wingold flour
1 tsp. Calumet baking powder
½ c. milk
1 tsp. Watkins' vanilla

Cover bottom and sides of spring form with dough. Fill with the following:

1 lb. cottage cheese
4 egg yolks, beaten light
1 c. sugar
1 lemon rind, grated
1 tblsp. farina
3 tblsp. melted butter
¼ tsp. salt

Mix thoroughly before filling in. Cover with whites beaten with ½ c. sugar. Sprinkle cinnamon over this. Bake in slow oven for 1 hr.

CHESTNUT TORTE

8 eggs, beaten separately
⅔ c. sugar
⅛ lb. almonds
1 tsp. bread crumbs
1½ lb. chestnuts, before shelling

To shell chestnuts, cut into the flat side of nut with sharp knife. To each pt. of nuts, add 1 tsp. butter. Place into oven for 5 min., shaking the nuts occasionally. Remove outer and inner shell at same time. Boil the nuts with a little milk until tender, then put through ricer. Beat sugar and yolks until very light, add the other ingredients, folding whites in last. Bake in spring form in slow oven for 1 hr.

CHOCOLATE TORTE

14 eggs, beaten separately
1 c. sugar
¼ lb. sweet chocolate, grated
1 c. Wingold flour

Beat sugar and yolks ½ hr., then add the whites, chocolate, and flour. Bake in spring form or angel food tin 1 hr. in slow oven.

CHOCOLATE CRUMB TORTE

5 eggs, beaten separately
1 c. sugar
1 c. almonds, chopped
1 c. rye bread crumbs
1 tsp. Wingold flour
1 tsp. Calumet baking powder
1 strip sweet chocolate, grated
½ tsp. Watkins' cinnamon
1 lemon rind, grated

Beat sugar and yolks very light, add other ingredients, mixing flour and baking powder, and adding whites last. Bake in spring form in slow oven for 1 hr.

CHOCOLATE DATE TORTE

9 eggs, beaten separately
1½ c. sugar
1 lemon, rind and juice
6 oz. dates
2 pieces sweet chocolate
1 tsp. Calumet baking powder
8 soda crackers, rolled

Stir yolks, sugar, lemon, dates, and grated chocolate together 30 min.; then add crackers mixed with baking powder, and beaten whites. Bake 1 hr. in slow oven. Frost with chocolate icing.

CHOCOLATE LADY FINGER TORTE

(No Baking)

2½ doz. lady fingers
½ bar sweet chocolate
¼ c. sugar
¼ c. water
5 eggs, beaten separately
½ pt. whipped cream

Line sides and bottom of a small spring form with separated lady fingers, round sides towards pan. Melt chocolate with water and sugar in double boiler, gradually add yolks, then stir and cook until smooth and thick. Cool, then fold in the whites. Pour half this mixture on first layer of lady fingers, then place another row of fingers, cover with remainder of mixture, and place row of fingers on top. Place into ice box 12 hrs. When ready to serve cover with whipped cream and decorate with cherries. Very fine.

CHOCOLATE POTATO TORTE

1 c. butter, creamed
2 c. sugar
4 eggs, beaten light
¾ c. grated chocolate
½ c. milk
1 tsp. Watkins' cinnamon

1 c. potatoes, boiled and grated
1 c. almonds, chopped
2 c. Wingold flour
2 tsp. Calumet baking powder

Mix in order given. Bake in spring form in medium oven for about 1 hr.

CHOCOLATE WALNUT TORTE

9 eggs, beaten separately
1 c. sugar
¼ c. grated chocolate
⅔ lb. walnuts, chopped
½ c. cracker crumbs

Beat sugar and yolks very light. Add other ingredients, folding whites in last. Bake in two layers, putting them together with following filling:

2 egg yolks
3 tblsp. sugar
⅓ lb. walnuts, chopped
1 c. cream
Juice of 1 lemon

Dust top with powdered sugar or coat with chocolate.

CHOCOLATE ZWIEBACK TORTE

6 eggs, beaten separately
1 c. sugar
1 tsp. each Watkins' cinnamon and cloves
1 c. grated Zwieback
1 tsp. Calumet baking powder
½ c. almonds, chopped
1 c. grated chocolate

Beat sugar and yolks very light, add other ingredients, mixing Zwieback and baking powder, and adding whites last. Bake in two layers, putting them together with raspberry jam. Serve with whipped cream or coat with chocolate.

CORNSTARCH SAND TORTE

1 c. butter, creamed
1 c. powdered sugar
¾ c. cornstarch
5 eggs, beaten separately
¾ c. Wingold flour
1 tsp. Calumet baking powder

Mix in order given, stirring at least ½ hr. before folding in the beaten whites. Bake in deep tin 1 hr.

CRUMBLE TORTE

6 eggs, beaten separately
½ lb. powdered sugar
½ lb. chopped walnuts
½ lb. chopped dates
6 tblsp. bread crumbs
2 tsp. Calumet baking powder
¼ tsp. salt

Add sugar to beaten yolks. Mix bread crumbs, baking powder, and salt, and add to egg mixture. Add dates and nuts, and lastly beaten whites. Bake in shallow tins. When ready to serve, break cake into small pieces and put into dish alternately a layer of cake and one of cream.

DATE TORTE

¼ c. butter
1 c. sugar
2 eggs
¼ c. milk
1 c. Wingold flour
1 tsp. Calumet baking powder
1 c. chopped dates
1 c. chopped walnuts

Bake in two layers. Put together with rich custard or serve with whipped cream.

Custard Filling

1 c. milk or cream
1 tblsp. cornstarch
2 tblsp. sugar
1 egg yolk

Cook until thick; when cool, add beaten white. Flavor to suit taste.

DIVINITY TORTE

1 c. butter
3 pts. sliced apples
1 c. sugar
6 eggs, beaten separately
6 tblsp. milk
1 lemon, juice and grated rind

Stew the apples in the melted butter and sugar. Beat yolks and milk together until light, then add apple mixture, lemon, and lastly the beaten whites. Line a spring form with grated Zwieback, pour in the apple cream, and put crumbs on top, with chopped almonds, and cinnamon. Zwieback is German coffee cake cut into slices and browned in the oven. Six of these slices should be used, putting more crumbs at the bottom than on top. Put into slow oven until apple cream is well set.

ENGLISH WALNUT TORTE

8 eggs, beaten separately
2 c. sugar
8 soda crackers, rolled fine
1 c. walnuts, chopped

Beat sugar and eggs very light. Add crackers, nuts, and lastly the beaten whites. Mix well, and bake in slow oven.

FARINA TORTE

2 c. powdered sugar
¾ c. farina
2 tsp. Calumet baking powder
½ c. bread crumbs
½ c. nuts
6 eggs, beaten separately

Beat yolks, add sugar, farina and bread crumbs mixed with baking powder, and nuts. Stir 15 min. Beat whites very stiff, fold in gradually. Bake in layers or flat tin. Serve with whipped cream.

FILBERT TORTE

8 eggs, beaten separately
1½ c. powdered sugar
½ c. bread crumbs
½ lb. filberts, chopped
1 lemon, juice and grated rind
½ tsp. Calumet baking powder

Beat sugar and yolks 15 min., mix crumbs and baking powder and add, add nuts, lemon, and whites last. Bake in spring form in

slow oven for 50 min. May be baked in layers and served with fresh fruit and whipped cream

FILLED APPLE TORTE

½ lb. butter
½ lb. sugar
3 egg yolks, well beaten
2 c. Wingold flour
1 tsp. Calumet baking powder

Line spring form or deep baking dish with dough and bake. When baked, fill with the following:

Cook apples in wine or any fruit sauce, add chopped raisins and nuts, and one grated lemon-rind. Frost the top with 1 egg-white beaten with 2 tblsp. sugar. Put into oven to brown.

FILLED CHERRY TORTE

½ lb. Wingold flour
5 oz. butter
2 oz. sugar
1 egg-yolk
2 tsp. milk
1 tsp. Calumet baking powder

Press into spring form and fill with fresh or canned cherries without juice.

Sponge for top: Beat 6 egg-yolks very light, add ¼ lb. sugar, ¼ lb. almonds, 1 grated lemon-rind, 6 whites, beaten stiff; pour over cake with cherries. Bake 1 hr. Serve with whipped cream.

FILLED POPPYSEED TORTE

6 eggs, beaten separately
¾ c. sugar
1 c. poppyseed, ground
1 lemon rind, grated
¼ lb. almonds, chopped
2 tblsp. raisins, chopped
1 tblsp. citron, cut fine
1 tsp. Watkins' vanilla

Line spring form with dough-part of any filled Torte recipe; sprinkle with bread crumbs, then fill with above recipe. Add sugar to yolks and beat 10 min., add other ingredients, folding whites in last. Fill into the form and bake in slow oven for 1 hr.

FRUIT TORTE

3 eggs, beaten separately
1 c. sugar
1 c. Wingold flour
Butter, size of an egg

Beat sugar and yolks 15 min., then add whites, the flour, and then the butter, melted. Place dough into spring form, cover abundantly with fresh fruit, then bake 1 hr. in slow oven.

GERMAN CHEESE TORTE

1 package National Zwieback
1 c. sugar
1 tsp. Watkins' cinnamon
1½ level tblsp. Wingold flour
2 lb. cottage cheese
½ pt. cream

¼ c. melted butter
3 eggs, beaten light
¼ tsp. salt
1 lemon, grated rind and little juice

Grate the Zwieback, add sugar and cinnamon, then pour melted butter over this. Keep out some of mixture to sprinkle over top of cake. Line greased spring form with above mixture, and fill with cheese filling. Mix sugar and flour, add to eggs, then add cheese, cream, salt, and lemon. When mixed put through ricer, then fill crust. Sprinkle top with rest of Zwieback and bake in slow oven 1 hr.

GRAHAM CRACKER TORTE

½ c. butter
1 c. sugar
3 eggs, well beaten
¾ c. milk
1½ tsp. Calumet baking powder
25 graham crackers, rolled fine
½ c. chopped nuts
½ lemon rind, grated

Mix in order given above, mixing baking powder and crackers. Bake in layers in hot oven. Serve with custard filling, flavored with juice and rind of orange. (See index).

HAZELNUT TORTE

6 eggs, beaten separately
1 c. sugar
1 lb. hazelnuts, chopped
1 c. wheat bread crumbs
1 tsp. Calumet baking powder
3 tblsp. brandy

Reserve ⅓ of nuts and crumbs for filling. Mix baking powder with remainder of crumbs. Add sugar to yolks, then add other ingredients, folding in whites at last. Bake in layers. Use following filling:

½ c. sugar
1 c. milk
1 tblsp. brandy
1 tblsp. butter

Let all ingredients come to boil, then add nuts and crumbs reserved for filling and boil until thick. Frost with chocolate icing.

HEIDELBERG TORTE

2 c. flour
½ c. butter
2 tblsp. sugar
2 egg yolks
2 tblsp. water

Mix quickly, then set into cool place to harden. Line a spring form with the dough, and fill with the following:

1 lb. almonds, blanched and chopped
2 lemons, juice and some of grated rind
2 c. powdered sugar
8 egg whites, beaten stiff

Bring almonds, sugar, and lemon to a boil; beat a few minutes, then add beaten whites, and fill into form. Place strips of dough over the top. Bake in very slow oven 1 hr.

HICKORY NUT TORTE

6 eggs, beaten separately
1 heaping c. sugar
2 c. farina
1 c. hickory nut meats
1 tsp. Calumet baking powder
¼ tsp. salt

Beat sugar and yolks 15 min. Add nuts, and the farina mixed with salt and baking powder. Fold whites in last. Bake in spring form 1 hr. in slow oven. Serve with whipped cream.

HIMMELS TORTE

2 eggs, well beaten
1 c. sugar
2 heaping tblsp. Wingold flour
1 tsp. Calumet baking powder
½ lb. dates, chopped
½ c. walnuts, chopped

When baked, break into pieces, then add 2 oranges and 2 bananas sliced, and serve with whipped cream.

HIMMELS LAYER TORTE

1 c. butter, creamed
½ c. sugar
3 egg yolks, beaten light
2 c. Wingold flour
1 tsp. Calumet baking powder

Bake in three layers. The dough is very stiff and must be pressed thin. It does not rise much. Put layers together with raspberry jam, covered with mixture made of 3 egg whites, 1 c. confectioners' sugar, and 1 c. chopped nuts, without boiling. Cover the top with powdered sugar.

LADY FINGER BAKED TORTE

10 eggs, beaten separately
1½ c. sugar
¾ lb. almonds, chopped
1 c. grated lady fingers
1 tsp. Calumet baking powder

Beat sugar and yolks 15 min., add almonds, crumbs mixed with baking powder, and lastly the whites. Bake in spring form in moderate oven 1¼ hrs. Bake this Torte a day or two before using it; then cut crosswise into 3 or 4 or as many layers as possible, the day before serving it; and put layers together with following filling:

2 c. milk
2 tsp. cornstarch
2 egg yolks
1 tsp. Watkins' vanilla

Sprinkle powdered sugar over the top.

LADY FINGER TORTE

(No Baking)

1 c. butter, creamed
1 c. sugar
3 eggs, well beaten
2 lemons
2½ doz. lady fingers

Cream sugar and butter, add eggs, then the juice of one lemon and the rind of two. Stir this for 15 min. Cover bottom of a spring

form with separated lady fingers to make solid foundation, also place them around inside rim, standing them up lengthwise close together, with broken edge towards the inside. Put about one half the filling onto this, then another layer of lady fingers, the remainder of the filling, and then lady fingers on top. Place into ice box for 24 hrs. Before serving, cover with fresh fruit and whipped cream. Very fine and requires no baking.

LEMON TORTE

5 eggs
¼ tsp. salt
1 c. sugar
1 c. Wingold flour
½ tsp. Calumet baking powder

Beat eggs ½ hr.; add the other ingredients; beat again. Bake in three layers. Put layers together with following filling:

1 egg
1 c. sugar
1 lemon, juice and grated rind
1 heaping tblsp. Wingold flour
1 c. water
Pinch of salt

Sprinkle powdered sugar over the top of cake, or cover with whipped cream.

LEMON APPLE TORTE

1 c. sponge cake crumbs
4 eggs, beaten separately
¾ c. sugar
1 lemon, juice and part of rind
3 apples, grated
¼ c. almonds, chopped

Beat sugar and yolks 10 min.; add apples, crumbs, lemon and lastly the whites. Put into spring form, sprinkle almonds on top, pressing them in. Bake in moderate oven ½ hr. Serve as dessert with whipped cream.

LEMON LADY FINGER TORTE

(No Baking)

2½ doz. lady fingers
1 tblsp butter
½ c. sugar
3 eggs, beaten separately
1 c. rich milk
1 tsp. cornstarch
1 lemon, juice and grated rind
½ pt. whipped cream

Line bottom and sides of spring form with separated lady fingers, round side toward pan and close together. Cook butter, sugar, yolks, milk, and cornstarch until thick, then add the lemon and whites. Place ½ of mixture onto lady fingers, add another layer of fingers, then the rest of the mixture, and a layer of lady fingers on top. Place into ice box over night. When ready to serve, cover with the whipped cream. Orange may be used instead of lemon.

LINZER TORTE

1 c. butter
1 c. sugar
½ lb. almonds, chopped
½ tsp. each Watkins' cinnamon

6 egg yolks, beaten light
2 c. Wingold flour
and cloves
1 lemon rind grated

Press the larger part of the dough into bottom and sides of spring form. Cover the bottom with sliced pineapple, next a layer of sliced oranges, then sliced bananas, then a few thin slices of lemon. Sift sugar between layers of fruit. Repeat layers until dish is full and cover top layer with chopped nuts. Lay over the top narrow strips of remaining dough, then cross these with other strips of dough. Bake in moderate oven 1 hr. When ready to serve place into each little mesh, made by crossing strips of dough, a small piece of bright red jelly.

MACAROON TORTE

Make a dough of

3 c. Wingold flour
$1\frac{1}{2}$ c. butter
1 c. sugar
5 egg yolks, boiled hard
1 raw egg
1 lemon, juice and grated rind

Rub yolks to a paste, add raw egg. Cut butter into flour, add other ingredients and quickly work into soft dough. Line bottom and sides of spring form with this dough, pressing it in with fingers. Before baking fill with following.

14 egg whites, beaten stiff
2 c. powdered sugar
1 tsp. Watkins' vanilla
1 lb. almonds, blanched and chopped

Add sugar to whites and beat 10 min., add vanilla and nuts. Bake in slow oven 1 hr. Serve with whipped cream.

MACAROON ALMOND TORTE

(Not Baked)

1 c. butter
$1\frac{1}{3}$ c. powdered sugar
6 eggs, beaten separately
$\frac{1}{2}$ lb. almonds, blanched and grated
1 pt. whipped cream
30 macaroons
18 lady fingers

Line bottom of spring form with waxed paper. Place separated lady fingers close together on sides of pan, rounded ends cut off, the round side toward the pan. Lay the macaroons close together onto bottom, flat side down and fill in the small spaces with lady finger ends. Cream butter and sugar, add beaten yolks, beat well, then add the nuts and lastly fold in the whites. Spread $\frac{1}{2}$ of this mixture over the macaroons, add another layer of macaroons, then the rest of the mixture. Place into ice box at least 24 hrs. When ready to serve, slip onto platter, cover with whipped cream and decorate with coarse macaroon crumbs and candied cherries.

MILWAUKEE POTATO TORTE

1 c. butter, creamed
2 c. sugar
4 eggs, beaten light
1 c. grated potatoes
$2\frac{1}{2}$ c. Wingold flour
$2\frac{1}{2}$ tsp. Calumet baking powder

¼ lb. almonds, chopped
5 oz. grated sweet chocolate
1 lemon rind, grated
½ c. milk
1 tsp. Watkins' cinnamon
½ tsp. Watkins' cloves

Mix in order given. Bake in spring form in slow oven for 1 hr.

MOHN (POPPYSEED) TORTE

8 eggs, beaten separately
1½ c. sugar
½ lb. poppy seed
¼ lb. almonds, chopped
¼ lb. raisins, chopped
¼ lb. citron, chopped
½ c. Wingold flour
Watkins' cinnamon and cloves to taste

Beat sugar and yolks ¼ hr., add other ingredients, folding whites in last. Bake in spring form 1 hr. Serve with whipped cream.

NUT TORTE

8 eggs, beaten separately
1 c. sugar
1 lb. walnuts, chopped
1 c. cracker crumbs
1 tsp. Calumet baking powder
1 lemon rind, grated

Beat sugar and yolks, then add other ingredients well mixed. Fold in whites last. Bake in two layers. Put together with lemon or cream filling.

ORLEANS TORTE

1½ c. butter
½ c. sugar
1 tsp. mixed spices, ground fine
1 lemon rind, grated
1 tsp. Watkins' cinnamon
4 c. Wingold flour

Mix until the dough will no longer stick to the hands. Then press into four unbuttered layer tins and bake in slow oven until brown. When layers are cold, put them together with raspberry jelly or jam. Frost with a plain white frosting, over which spread a good chocolate frosting. This cake is best when a day or two old.

OUR SCHWARZBROD TORTE

12 eggs, beaten separately
¼ lb. rye bread, dried and grated
½ wine-glass of wine or grape juice
½ lb. sugar
1 lemon rind, grated
½ lb. almonds, chopped fine
1 tblsp. Wingold flour
1 tblsp. Watkins' cinnamon
1 tsp. Watkins' cloves
Citron, small piece, cut fine

Dampen the grated rye bread with the wine or grape juice. Add sugar to the beaten eggs and beat 15 min. Add citron, lemon rind, and spices, also nuts and flour. Fold in the egg-whites beaten very stiff. Bake in slow oven a good hr.

PEACH TORTE

1 c. butter
½ c. sugar
2 c. Wingold flour
1 tsp. Calumet baking powder

1 whole egg
1 egg yolk
1 tsp. Watkins' cinnamon

Line a spring form by hand with this dough. Then half fill the form with sliced peaches mixed with sugar, and cover with following custard:

4 eggs, beaten separately
1 c. sugar
1 c. sweet cream
1 tsp. Watkins' vanilla
¼ lb. almonds, chopped

Add sugar to yolks, then add cream, vanilla, almonds, and lastly the beaten whites. Pour over peaches and bake 1 hr. Cherries may be used instead of peaches.

POTATO TORTE

9 eggs, beaten separately
1 c. sugar
½ oz. citron, cut fine
1 tsp. Watkins' cinnamon
¾ lb. potato, boiled and grated
½ oz. candied orange peel, cut fine

Beat sugar and yolks ½ hr., then add other ingredients, folding whites in last. Bake in spring form in slow oven 1 hr.

POTATO BREAD TORTE

6 eggs, beaten separately
1½ c. sugar
¼ lb. almonds, chopped
2 c. grated rye bread
1 c. grated potatoes
1 tsp. Watkins' cinnamon
1 tblsp. brandy

Beat sugar and yolks 10 min.; add other ingredients, adding brandy to crumbs; add beaten whites last. Bake ¾ hr.; do not grease pan; serve with whipped cream.

PRUNE TORTE

9 eggs, beaten separately
1¾ c. sugar
16 prunes, chopped
3 tblsp. grated chocolate
1 tsp. each Watkins' cinnamon and allspice
1 heaping c. cracker crumbs
2 tblsp. brandy, wine, or lemon juice

Rub prunes to smooth paste with brandy. Beat sugar and yolks very light, then add prunes and other ingredients, adding whites last. Bake in spring form in slow oven for 1 hr. Dates may be used instead of prunes.

RYE BREAD TORTE

5 eggs, beaten separately
1 large c. sugar
1 lemon, juice and grated rind
¼ tsp. salt
1 c. grated rye bread
1 tsp. Calumet baking powder
¼ lb. chopped almonds

Add sugar to beaten yolks and lemon; beat 10 min. Mix bread crumbs and baking powder, then add to egg mixture. Add almonds and stiffly beaten egg-whites. Bake in slow oven ¾ hr.

SAND TORTE

2 c. butter, creamed
2 c. sugar
10 eggs, beaten separately
½ lb. almonds, grated
4 scant c. Wingold flour
1 tsp. Calumet baking powder

Mix in order given, stirring at least ½ hr. before folding in the beaten whites. Bake in deep tin for at least 1 hr.

SCHAUM TORTE

(Delicious)

6 egg whites
2 c. sugar
1 tsp. Watkins' vanilla
Pinch of cream of tartar
1 tblsp. vinegar

Beat whites lightly, then add cream of tartar and beat very stiff. Gradually add sugar, vanilla, and vinegar, then beat ½ hr. Fill into spring form and bake very slowly 1 hr. When ready to use, carefully cut off the top; fill with fresh strawberries or other fruit and cover with heavy whipped cream, then replace the top, sprinkle with powdered sugar, and serve.

VIENNA TORTE

1 c. sugar
1 c. butter
2 eggs, well beaten
4 tblsp. milk
5 c. Wingold flour
1½ tsp. Calumet baking powder
1 tsp. crushed cardamom

Roll out and bake in 5 layers.

Filling

3 c. prunes
1½ c. sugar

Boil prunes and sugar with a little water, When tender, remove pits and mash. Put between layers. Sprinkle top with powdered sugar or cover with frosting.

WALNUT TORTE

8 eggs, beaten separately
2 c. powdered sugar
1 lb. walnuts
1½ c. bread crumbs
1 lemon rind, grated

Beat sugar and yolks 10 min., add other ingredients, folding in whites last. Bake in spring form in slow oven 1 hr.

WALNUT DATE TORTE

3 eggs, beaten separately
1 c. sugar
½ c. Wingold flour
1 tsp. Calumet baking powder
1 c. dates, chopped
1 c. walnuts, chopped

Beat sugar and yolks 5 min., fold in the whites, then the flour sifted with the baking powder and a pinch of salt, then the dates and walnuts. Bake 20 min. in shallow pan. Serve with whipped cream, or sprinkle top with powdered sugar.

WALNUT FARINA TORTE

6 eggs, beaten separately
1 c. sugar
½ c. farina
¼ c. toast crumbs
1 c. walnuts, chopped
¼ tsp. salt

Beat sugar and yolks until creamy. Add other ingredients, folding in whites last. Bake in 3 small layers 20 min. Put together with raspberry jam and cover with whipped cream.

WALNUT GRAHAM TORTE

6 egg yolks, beaten light
1 c. sugar
1 c. walnuts, chopped
1 c. graham cracker crumbs
1 tsp. Calumet baking powder
2 egg-whites, beaten very stiff

Beat yolks and sugar 10 min. Add nuts, crumbs, and flour sifted with baking powder 3 times. Lastly add whites, beaten with pinch of salt. Bake in layers and fill with whipped cream.

WALNUT LAYER TORTE

6 eggs, beaten separately
1 c. sugar
1 c. walnuts, broken
¾ c. bread crumbs
¾ c. farina
1 tsp. Calumet baking powder

Add sugar to yolks; beat 5 min.; add walnuts, and crumbs, farina, and baking powder mixed; then fold in the whites. Bake in two layers. Use grated pineapple and whipped cream between layers.

YAEGER TORTE

5 whole eggs
4 eggs, beaten separately
1½ c. sugar
¾ lb. almonds, cut fine
½ lemon rind, grated

Beat 5 whole eggs and 4 yolks 15 min.; add sugar, almonds, and lemon; then beat until it thickens. When quite thick, fold in the 4 extra whites. Bake in spring form in slow oven 1 hr. When cool, cover with any fresh fruit and whipped cream.

ZWIEBACK TORTE

12 eggs, beaten separately
1½ c. sugar
1 lemon, juice and grated rind
1 tsp. Watkins' cinnamon
½ lb. grated Zwieback
2 tsp. Calumet baking powder
½ lb. almonds, chopped
½ tsp. each Watkins' nutmeg and allspice

Beat sugar and yolks thoroughly; then add the other ingredients, mixing crumbs and baking powder, and adding beaten whites last. Mix thoroughly and bake in moderate oven. When nearly done, spread melted butter over the top and sprinkle with sugar. Zwieback is toasted coffee cake.

Candies

BUTTER SCOTCH. No. I

1 c. molasses
2 c. sugar
1 c. butter
½ c. hot water

Boil until brittle when tried in cold water. Pour into well buttered tins, then set away to cool.

BUTTER SCOTCH. No. II

2 c. brown sugar
½ c. butter
½ c. water

Boil until hard when dropped into cold water. Then pour into buttered pans to cool.

CANDIED ORANGE PEEL

4 oranges, thin-skinned
1 c. sugar
⅓ c. boiling water

Remove peel from oranges in quarters. Cover with cold water and cook slowly until soft. Drain, remove white portion by scraping with a spoon, and cut yellow portion into thin strips, using scissors. Boil ⅓ c. water and c. sugar until syrup will thread. Cook strips in syrup 5 min., drain, and coat with granulated sugar.

CHOCOLATE CARAMELS. No. I

1 c. white sugar
1 c. brown sugar
1 c. cream
½ cake chocolate
¼ c. butter
1 tblsp. Wingold flour

Dissolve chocolate in 1 c. hot water. Boil this with all the other ingredients except the cream for ½ hr., then add the cream and boil another ½ hr., stirring constantly. Pour into buttered pan, cut into squares while soft, then place cool to harden.

CHOCOLATE CARAMELS. No. II

2 c. molasses
1 c. light brown sugar
½ lb. grated chocolate
1 tblsp. butter
1 c. sweet cream
1 tsp. Watkins' vanilla

Boil until crisp when dropped into cold water. Pour into buttered pans, and cut into squares. Nuts may be added.

SUGARED DATES

Remove stones from dates, then stuff with walnuts, pecans, or roasted peanuts. Roll dates in sugar.

CHOCOLATE CREAMS

To the white of 1 egg add an equal quantity of cold water, stir in 1 lb. of confectioners' sugar, flavor with vanilla, then work with the hand until smooth, mould into small balls and dip into melted chocolate.

COCOA WALNUT FUDGE

2 c. sugar
1 c. milk
½ c. cocoa
1 tblsp. butter
1 tsp. Watkins' vanilla

Boil, without stirring, until it strings, then add vanilla, beat until almost hard. Cover the bottom of a greased tin with black walnut meats, pour mixture over this, mark off into squares.

FUDGE. No. I

2 c. sugar
1 c. milk
Pinch of soda
1 large tblsp. butter
3 sq. of chocolate

Cook all together until it will hold together in cold water, then remove from fire, and beat until it begins to get hard, pour into buttered tins to cool. If liked, add 1 c. chopped nuts while beating.

FUDGE. No. II

2 sq. chocolate, grated
½ c. milk
2 c. sugar
⅓ c. syrup
2 tblsp. butter
1 tsp. Watkins' vanilla

Cook all ingredients, except vanilla, until a soft ball is formed when tried in cold water. Remove from fire, add vanilla, and beat until thick and creamy. Pour into buttered pan, when nearly cold mark into squares.

MAPLE CREAMS

Take ½ as much water as maple sugar, cook without stirring. When nearly done, add 1 tblsp. butter, then boil until syrup hardens when tried in cold water. Take from fire, beat rapidly until it becomes a waxy substance, then form into small balls by hand and press half a walnut onto each side.

NUT LOAF

6 c. sugar
3 c. cream
1 c. white syrup
1½ c. chopped walnuts

Boil sugar, cream, and syrup until it forms a soft ball in cold water, then beat until quite stiff, add the nuts and a few candied cherries and beat until thick and creamy. Put into a loaf tin.

PEANUT BRITTLE

1 lb. roasted peanuts
1 lb. sugar

Melt the sugar over fire to a syrup, stirring constantly, then add the nuts, and pour into buttered tins.

PEANUT BUTTER FUDGE

2 c. sugar
2 sq. chocolate, grated
½ tsp. butter
2 egg whites, beaten stiff
1 tsp. Watkins' vanilla
2 large tblsp. peanut butter

Mix first three ingredients with enough water to moisten well, boil slowly until it reaches the soft ball stage, then pour slowly into beaten whites, beating constantly, add vanilla and peanut butter and beat until it hardens. Pour into buttered pans, when cool mark off into squares.

PEANUT CANDY

1 c. molasses
1 c. sugar
½ c. butter
1 qt. peanuts

Boil molasses, sugar, and butter 20 min., then add the peanuts, mix well, then put into buttered tins. When cold break into medium sized pieces.

PENOCHE

2 c. light brown sugar
¾ c. milk
2 tblsp. butter
1 tsp. Watkins' vanilla
⅛ tsp. salt
½ c. chopped nuts

Boil sugar and milk until it forms a soft ball in cold water. Add the other ingredients, remove from fire, cool slightly, then beat until thick and creamy. Pour into buttered tins and when firm, cut into squares. Cocoanut may be added instead of nuts.

PEPPERMINT DROPS

2 c. sugar
1 c. boiling water

Boil till it strings. Remove from fire, cool slightly, add Watkins' peppermint flavor, beat until thick, drop onto parafine paper.

POPCORN BALLS

1 c. molasses
½ c. sugar
1 tblsp. butter

Boil until the candy strings, pour over the popcorn, stirring well, then form into balls with the hands. This should make 1 doz. balls.

PULLED TAFFY. No. I

3 c. sugar
½ c. vinegar
½ c. water
1 tblsp. butter

Boil together until brittle in cold water, add any flavor just before taking from fire, pour onto a buttered platter to cool, turning in edges as fast as they cool, and when cool enough to handle, pull until white and brittle. ½ tsp. soda and any flavor may be added.

PULLED TAFFY. No. II

1 c. syrup
1 c. brown sugar
1 large tblsp. butter, melted
1 tblsp. lemon juice

Boil together until brittle when tested in cold water, pour into buttered tins, turning in edges as they cool, and when cool enough to handle, pull until a delicate brown.

RICH FUDGE

Add 1 c. cut marshmallows to fudge while still hot and being beaten, also cover bottom of greased tin with chopped marshmallows before pouring in the fudge.

SALTED NUTS

Almonds, peanuts, or pecans are best salted. Blanch the almonds or peanuts by pouring boiling water over them and letting them stand a few minutes. Place the nuts into a shallow pan into a hot oven until dry and warm, then add a tblsp. of melted butter or olive oil to the nuts, and stir frequently to brown them evenly. When nicely browned, sprinkle them with salt, stir thoroughly, then bake a minute longer, remove from oven and cool.

SEA FOAM. No. I

3 c. light brown sugar
$1\frac{1}{4}$ c. water
1 c. chopped nuts
2 egg whites, beaten stiff
1 tsp. Watkins' vanilla

Boil sugar and water until it strings well, then pour slowly into beaten whites, beating constantly, add nuts and vanilla, then beat until creamy. Pour onto a well buttered platter to cool, then cut into squares.

SEA FOAM. No. II

2 c. sugar
$\frac{1}{2}$ c. syrup
$\frac{1}{2}$ c. water
1 c. nuts
1 tsp. Watkins' vanilla
1 egg white, beaten stiff

Boil sugar, water, and syrup until a hard ball is formed in cold water. Then stir the beaten white, a little at a time, into the syrup, add nuts and vanilla, and beat until creamy. Pour onto well buttered platter, or make individual candies by dropping by spoonfuls onto the platter.

SUGARED ALMONDS

Boil sugar and water until it strings, then add plain almonds, or blanched and roasted almonds, to the syrup and stir until cold and dry. While stirring, cinnamon may be sprinkled over the mixture, adding to the flavor.

SWEETENED POPCORN

To every c. of sugar add $\frac{1}{3}$ c. boiling water, boil until it strings, then pour over the popcorn, mixing thoroughly until coating is hard and dry. Instead of water red fruit juice may be used in part, this will make a pink popcorn.

Doughnuts and Coffee Cakes

BERLINER PFANN-KUCHEN

1 c. milk, scalded and cooled
1 Fleischmann's comp. yeast
Wingold flour
½ c. powdered sugar
6 egg-yolks
½ pt. warm cream
½ c. butter, melted
1 lemon rind, grated
¼ tsp. salt

Dissolve yeast in milk, add enough flour to make a sponge. When light, add the sugar, yolks, well beaten, the cream, butter, lemon, salt, and enough more flour to make soft dough. Knead until it blisters; let rise. When light, cut into cakes and let rise again. Fry in deep fat. These also may be filled.

BISMARCK DOUGHNUTS

2 eggs, well beaten
½ c. sugar
2 tblsp. melted butter
1 loaf bread dough

Add sugar and butter to egg, beat well. Take loaf of bread dough just before putting into pans, add the above mixture, mix thoroughly and let rise. Then roll ½ in. thick, spread with jelly or jam, double over the dough, cut with biscuit cutter. Let rise again, then fry in deep boiling fat, dry on brown paper, roll in sugar.

BUTTERMILK DOUGHNUTS

2 eggs, beaten light
1 c. sugar
1 tblsp. thick cream
1 c. buttermilk
1 tsp. soda
½ tsp. Watkins' nutmeg or cinnamon
Wingold flour to make soft dough

Knead dough lightly, then roll into a sheet. Cut with doughnut cutter, then let stand 15 min. before baking. Fry in boiling hot lard.

CHOCOLATE DOUGHNUTS

2 eggs, beaten light
1 c. sugar
1¼ tblsp. melted butter
1 sq. melted bitter chocolate
½ tsp. salt
1 c. buttermilk or sour milk
1 tsp. soda
1 tsp. Watkins' cinnamon
1 tsp. Calumet baking powder
4 scant c. Wingold flour

Dip each doughnut into boiling water, after taking it out of lard. Set up on end on brown paper to dry. Roll in powdered sugar.

COMFITS

2 eggs, beaten light
1 c. sugar
1 tsp. Watkins' vanilla
3 c. Wingold flour

1 c. milk
2 heaping tsp. Calumet baking powder
½ tsp. salt

Beat all together until very smooth, drop from spoon, one at a time, into very hot lard. Roll while hot in sugar.

CREAM DOUGHNUTS

3 eggs, beaten light
1 c. sugar
1 c. cream
1 tsp. salt
5 c. Wingold flour
1 tsp. soda
3 tsp. cream of tartar
¼ tsp. each Watkins' cinnamon and nutmeg

Mix and sift flour, soda, cream of tartar, salt and spices. Add sugar and cream to eggs, then add flour mixture. The dough should be stiff enough to roll. Roll ¼ in. thick, cut, and fry in deep fat. Drain on brown paper. Roll in sugar.

CRULLERS

3 egg-yolks, well beaten
½ c. sugar
1 c. milk
½ c. walnuts, chopped fine
½ c. raisins, cut fine
2 c. Wingold flour
2 tsp. Calumet baking powder
Pinch of salt

Cream egg- yolks and sugar, add nuts, raisins, milk and flour sifted with baking powder. Drop from spoon into hot lard, any size one wishes.

DAINTY DOUGHNUTS

1 tblsp. butter
½ c. sugar
1 egg
½ c. milk
1½ c. Wingold flour
1½ tsp. Calumet baking powder
Pinch of salt

Sift flour and baking powder 3 times. Beat the egg well and add sugar, butter, milk, and flour and mix. Add enough more flour to make dough stiff enough to be handled. With Calumet baking powder the doughnuts may all be cut and placed onto a board before beginning the frying.

DOUGHNUTS

2 eggs, beaten separately
1 c. sugar
1 c. milk
2½ tblsp. melted butter or ½ c. cream
3 c. Wingold flour
3 tsp. Calumet baking powder

Use any flavor. After cutting let stand 15 or 20 min.

GINGER DOUGHNUTS

1 egg, beaten light
½ c. molasses
1 c. sour milk
1 tsp. soda
1 tsp. Watkins' ginger
1 tsp. salt
4 c. Wingold flour

Mix thoroughly, roll, cut, fry in deep hot lard.

ORANGE DOUGHNUTS

½ c. thick cream
½ c. sugar
2 eggs, beaten light
¼ tsp. salt
1 orange, rind and ½ juice
2 c. Wingold flour
2 tsp. Calumet baking powder

Mix ingredients, beat thoroughly, then drop from spoon into hot lard; when cooled roll in powdered sugar mixed with grated lemon rind.

PLAIN DOUGHNUTS

3 eggs, beaten light
1 c. sugar
3 tblsp. melted shortening
1 tsp. salt
1 c. milk
4 c. Wingold flour
4 tsp. Calumet baking powder
Watkins' nutmeg and vanilla

Add sugar to egg, then add shortening, salt, milk, flour mixed with baking powder and nutmeg, vanilla. Mix thoroughly, roll out ¼ in. thick, cut, and fry in hot fat.

POTATO DOUGHNUTS

3 tblsp. melted lard
2 c. sugar
3 eggs, beaten light
1 c. milk
2 c. hot mashed potato
1 tsp. Watkins' nutmeg
5 tsp. Calumet baking powder
Wingold flour to make stiff dough
¼ tsp. salt

Cream sugar and lard, add eggs, milk, potato, nutmeg, salt, and flour mixed with baking powder, enough to roll out.

RAISED DOUGHNUTS

1 Fleischmann's comp. yeast
1 pt. luke warm water or milk
¼ tsp. salt
½ c. lard
1 c. sugar
2 eggs, beaten light
½ tsp. Watkins nutmeg

Dissolve yeast in milk, mix with little flour to make soft sponge, let rise, then add other ingredients. Work together thoroughly and add flour to make soft dough. Let rise, then roll out and cut with doughnut cutter. Let rise again, then fry in hot lard. Roll in sugar.

RAISIN DOUGHNUTS

4 egg yolks, beaten light
1 c. sugar
1 c. sour milk
1 tsp. soda
1 tsp. Watkins' cinnamon
¼ tsp. salt
1 c. raisins, chopped
4 c. Wingold flour

Dissolve soda in sour milk, mix raisins with part of flour. Mix thoroughly, then drop from spoon into boiling fat. Fry quickly, drain, roll in coarse white sugar.

TRIFLES

1 egg, beaten light
1 tblsp. sugar

Work egg and sugar into enough Wingold flour to make a stiff dough. Roll as thin as a dollar, cut into any shape. Drop into hot lard and fry until they come to the top, turn over, remove with a skimmer and drain. Dust with powdered sugar.

ALMOND RUSKS

Take coffee cake dough made with Fleischmann's comp. yeast, roll thin, spread with melted butter, sprinkle with sugar, roll together as for jelly-roll, cut crosswise into pieces 1 in. thick. Butter a spider, put in 2 oz. of blanched almonds, cut lengthwise; then ¾ c. brown sugar, 1 heaping tsp. butter. Place the rusks into the spider, let rise, then bake. When done, upset the spider onto a plate, so the almonds will be on top. Almonds and sugar should be sprinkled separately onto bottom of spider. The butter will spread itself when heated.

BAKED ROSES

Beat 3 eggs, add ¼ tsp. salt, and Wingold flour enough to make a very stiff dough. Knead thoroughly, then roll very thin, the thinner, the better. Cut into circles of three sizes. Put one of each size together, largest at bottom, smallest on top, pinch together in the center. Let stand ¼ hr. Then drop into deep hot fat and fry a delicate brown. Drop a piece of bright jelly into the center of each rose, then dust with powdered sugar.

BREAD STICKS

1 c. milk, scalded and cooled
1 Fleischmann's comp. yeast
¼ c. lukewarm water
Wingold flour to make soft sponge

Dissolve yeast in water, add to milk, and add flour. When light add

1 tblsp. sugar
½ tsp. salt
2 tblsp. melted butter
1 egg-white, beaten stiff

Wingold flour enough to make soft dough. Knead and let rise till double in bulk. Pull off dough in small pieces and knead into balls; cover these on a floured board. When light roll under the hands on the board till 6 in. long and thick as a lead pencil. Put into pan 1 in. apart. Let rise and bake 20 min.

BUTTER HORNS

(German)

1 c. butter
½ c. sugar
1 c. warm milk
4 c. Wingold flour
3 eggs, well beaten
½ tsp. salt
1 Fleischmann's comp. yeast

Flavor with Watkins' vanilla, cinnamon, or cardamom.

Dissolve yeast in milk. Add sugar to creamed butter, add eggs and flavoring and at last the yeast and flour. Set in the evening. In the morning roll out and cut crescents or horns with a cookie cutter. Let rise 2½ hrs. Bake in a slow oven. When cool, cover with frosting of powdered sugar and water.

CHRISTMAS COFFEE CAKE

(German)

1 qt. milk, scalded and slightly cooled
1 tblsp. lard
1 heaping tblsp. butter
1 tsp. salt
2 cakes Fleischmann's comp. yeast
½ c. warm water
2 eggs, well beaten
1 c. sugar
1 c. raisins, cut fine
½ c. citron, cut fine
1 heaping tsp. cardamom

Add lard, butter, and salt to hot milk. Dissolve yeast in water, then add eggs, sugar, raisins, citron, and cardamom. If milk mixture is not too hot, put in the yeast, and add Wingold flour enough gradually to mix stiff like bread. When light, mould into loaves, and after rising again, bake at least 1 hr.

CHRISTMAS STOLLEN

5 lbs. Wingold flour
1 lb. butter or (¾ butter, ¼ lard)
1 lb. sugar
¾ lb. raisins, chopped
¾ lb. almonds, chopped
¼ lb. citron, chopped
¼ lb. Fleischmann's comp. yeast
1 qt. milk
2 eggs, well beaten
1 lemon rind, grated
½ tsp. nutmeg

Set light sponge with 1 cup of milk taken from qt. of milk, scalded and cooled, some of the amount of flour and the yeast. Scald rest of milk and add the butter; when cool, add to the light sponge. Add the sugar, eggs, and part of the flour. Then the fruit, spice, and the rest of the flour. Beat and whip the dough with the hands. Do not knead. Let rise over night. This makes four Stollen.

CINNAMON CAKE

1 cake Fleischmann's yeast
½ c. milk, scalded and cooled
½ c. light brown sugar
2 tblsp. butter

1 tblsp. sugar
2 c. sifted Wingold flour
1 egg
¼ tsp. salt

Dissolve yeast and one tblsp. sugar in the lukewarm milk. Add ¾ c. flour to make sponge. Beat well, cover and let rise 45 min. in a moderately warm place. Add butter and sugar creamed, egg well beaten, about 1¼ c. flour, or sufficient to make a soft dough, and the salt. Knead lightly, place into greased bowl. Cover and let rise in a warm place about two hours, or until double in bulk. Roll ½ in. thick and place into well greased pan and let rise until light—about 1½ hrs. Cut across top with sharp knife, brush with egg, sprinkle liberally with sugar and cinnamon. Bake 20 min. in a moderately hot oven.

COLOCHES

1 Fleischmann's comp. yeast
1½ c. milk, scalded and cooled
¾ c. melted lard
1 egg, well beaten
¼ tsp. salt
1 tblsp. sugar

Dissolve yeast in warm milk, then make soft sponge with flour. When light, add the other ingredients and enough flour to make soft dough. Let rise. When light, cut out with biscuit cutter and let rise again. Then press center down with the thumb; fill in with any kind of jam and bake.

DUTCH APPLE CAKE

2 c. Wingold flour
3 tsp. Calumet baking powder
1 tsp. salt
2 tblsp. sugar
1 heaping tblsp. butter or lard
1 egg
1 c. milk
5 tart apples
Sugar and Watkins' cinnamon

Sift all dry ingredients together. Work in the shortening. Make a soft dough with the beaten egg and milk mixed. Roll ½ in. thick and put into pan. Brush the top with shortening. Core, peel, and slice apples; press them overlapping into the top of the dough. Sprinkle with sugar and cinnamon and dot with butter. Bake 25 min. in moderate oven.

FLECHTEN KUCHEN

1 cake Fleischmann's yeast
½ c. milk, scalded and cooled
2 tblsp. sugar
4 c. sifted Wingold flour
1 c. butter
8 eggs
1 tsp. salt

Dissolve yeast and 1 tblsp. sugar in lukewarm milk, add 1 c. flour to make sponge. Beat well. Cover and set to rise in warm place, free from draft, until light—about ¾ of an hr. To the rest of the flour add 1 tblsp. sugar, butter softened, 4 eggs and salt. Beat well. Add sponge and beat again thoroughly; then the other 4 eggs, unbeaten, one at a time, beating thoroughly. Cover and let rise until light

—about 4 hrs., and beat again. Chill in refrigerator over night. In the morning, shape by rolling under hand into long strips about 27 in. long and $\frac{3}{4}$ in. thick, bring ends together, and twist like a rope, Form into rings, place on well buttered pans to rise. When double in size, glaze with white of an egg diluted with water. Bake in moderate oven 15 min. Ice while hot, with plain frosting. Sprinkle with almonds.

GERMAN COFFEE CAKE

$1\frac{1}{2}$ cakes Fleischmann's yeast
1 c. milk, scalded and cooled
1 tblsp. sugar
3 c. sifted Wingold flour
$\frac{1}{2}$ c. butter
1 c. sugar
$\frac{1}{8}$ tsp. mace
$1\frac{1}{2}$ c. mixed fruit—citron, raisins, currants in equal parts
$\frac{1}{4}$ tsp. salt
3 eggs

Dissolve yeast and 1 tblsp. sugar in the lukewarm milk, add $1\frac{1}{2}$ c. flour. Beat well. Cover and set aside, in a warm place, to rise 1 hr., or until light. Add to this the butter and sugar creamed, the mace, the fruit which has been floured, the balance of the flour, or enough to make a good cake batter, the salt, and eggs well beaten. Beat for 10 min. Pour into well buttered molds, filling them about half full, cover and let rise until molds are nearly full, then bake in a moderate oven. If made into two cakes, they should bake 45 min.; one large cake should bake 1 hr.

GUGELHOPF or FORM CAKE

$\frac{1}{2}$ lb. butter
$\frac{1}{2}$ lb. sugar
5 eggs, well beaten
1 lb. Wingold flour
1 c. milk
1 Fleischmann's comp. yeast
1 c. raisins, chopped fine
1 lemon-rind, grated

Dissolve yeast in $\frac{1}{2}$ the milk, scalded and cooled. Cream butter and sugar, add eggs, beating very well all the time, then flour and $\frac{1}{2}$ the milk, raisins, and lemon-rind. At last add the dissolved yeast and beat well. Grease the deep tin very well, and strew it with cut almonds before putting in the dough. Let rise until very light and bake 1 hr. in medium oven.

KRANZ KUCHEN

1 c. milk, scalded and cooled
1 Fleischmann's comp. yeast
1 pinch of salt
1 c. Wingold flour

Set light sponge with above ingredients.

$\frac{1}{2}$ c. butter
1 c. sugar
3 eggs, well beaten
$\frac{1}{2}$ lemon-rind, grated
2 c. Wingold flour
$\frac{1}{2}$ c. raisins, cut fine

Cream butter and sugar, add eggs and lemon-rind and beat well. Add light sponge, raisins, and flour. Put into rather shallow pans and let rise 2 hrs. Then spread top with melted butter, sugar, cinnamon, and chopped almonds. Bake 45 min.

KREUZNACH HORNS

(German Recipe)

4 c. Wingold flour
1 Fleischmann's comp. yeast
2 tblsp. sugar
2 eggs, well beaten
$\frac{1}{3}$ c. warm water
1 c. milk, scalded and cooled
$\frac{1}{2}$ tsp. salt
1 good tblsp. butter

Set sponge with 2 c. flour, yeast dissolved in warm water, and milk. When light work into a dough with rest of flour, adding melted butter, sugar, eggs, and salt. Let rise again. Roll out into pieces 6 in. square and quite thin. Cut each square into 4 triangles, brush with melted butter, dust lightly with flour, roll up from the wide side, letting the point of the triangle come on top and bend around in the form of a crescent moon or horseshoe. Put them to rise into a greased pan. When ready to bake brush over with milk and bake in a hot oven.

Fillings and Icings

ALLEGRETTI FILLING

2 c. sugar
8 tblsp. water
2 egg-whites
1 tsp. Watkins' vanilla
4 oz. bitter chocolate

Boil sugar and water until it threads. Pour on beaten whites, beating until thick enough to spread. Before spreading add vanilla. Spread on cake and cover same with melted bitter chocolate in which a piece of butter has been melted to keep chocolate from hardening while spreading.

ALMOND CREAM FILLING

1 c. cream
$\frac{1}{2}$ c. sugar
3 egg yolks, beaten light
1 tsp. cornstarch, dissolved in water
$\frac{1}{4}$ lb. almonds, blanched, and cut

Beat eggs and cream, then boil with other ingredients until thick enough to spread. Beat thoroughly before spreading.

APPLE FILLING

4 large apples, grated
1 lemon, juice and part rind
1 c. sugar
1 egg, beaten

Cook apples, lemon, and sugar 5 min., then add egg, beat until cool, then spread between layers.

BLITZ TORTE FILLING

⅔ c. milk, scalded
2 egg yolks
½ c. sugar
1 lemon, juice and rind
1 tsp. cornstarch

Boil until thick and smooth. Put between layers.

CHOCOLATE CREAM FILLING

1 c. sugar
⅓ c. Wingold flour
⅛ tsp. salt
2 eggs, well beaten
1 tsp. Watkins' vanilla
1¼ sq. chocolate
2 c. milk, scalded

Blend sugar, flour, and salt thoroughly in a bowl, then mix with eggs. Scald milk in double boiler and add to it egg mixture, beating constantly until it thickens. Take from fire and add melted chocolate and vanilla. Spread between layers when cooled.

COCOANUT LEMON FILLING

1 egg, beaten
1 c. sugar
1 lemon, juice and rind
1 c. boiling water or milk
¼ c. cornstarch
1 c. cocoanut

Add sugar and lemon to egg. Dissolve cornstarch in little cold water, add to boiling water, then combine the two mixtures and cook in double boiler until thick and smooth, stirring constantly until cool. Then fold in ¾ of the cocoanut, spread over cake, and sprinkle top with remaining cocoanut.

CREAM FILLING

1 egg white, beaten stiff
1 c. whipped cream

Beat white and cream together, sweeten and flavor to taste.

CUSTARD FILLING

1 egg, well beaten
2 tblsp. sugar
1 tblsp. Wingold flour
1 c. hot milk

Mix first three ingredients thoroughly. Gradually add milk. Boil slowly until it thickens. Cool and add any flavoring.

DATE FILLING

1 c. dates, cut fine
1 orange, juice and rind
2 tblsp. cold water
Confectioners' sugar to spread

Beat well and spread between layers.

DELICIOUS CAKE FILLING

1 lb. raisins, chopped
1 lb. almonds, cut
¾ lb. figs, chopped
Boiled icing

Stir raisins, nuts, and figs into boiled icing, then spread on cake.

FIG FILLING

½ lb of figs, chopped fine
⅓ c. sugar
⅓ c. water
½ lemon, juice and rind

Mix ingredients in order given, cook in double boiler until thick enough to spread.

FRUIT MERINGUE FILLING

1½ c. mashed berries, grated apple, or peach
1½ c. powdered sugar
2 egg whites, not beaten
1 lemon rind, grated

Mix all together in deep narrow dish, use rotary beater and beat until very stiff.

GERMAN FILLING

2 tblsp. sugar
1 tblsp. water

Let come to a boil. When cool spread between layers, sprinkle same with finely cut almonds and spread with whipped cream.

GERMAN FRUIT FILLING

3 c. sugar
½ c. water
2 egg whites, beaten stiff
½ lb. blanched almonds, cut
⅛ lb. raisins, chopped
⅛ lb. candied pineapple, cut fine
⅛ lb. candied cherries, cut fine
⅛ lb. citron, cut fine

Boil sugar and water until it strings, gradually pour over whites, beat until cold. Then add nuts and fruit and spread at once.

LEMON FILLING

½ c. water
1 tblsp. butter
1 grated lemon-rind
2 tblsp. lemon juice
2 tblsp. cornstarch
2 egg-yolks
¼ c. sugar

Heat water, sugar and lemon rind to boiling. Add butter, and cornstarch dissolved in little cold water. Cook in double boiler 20 min. Add beaten yolks and cook 5 min. Remove from fire, add lemon juice.

LEMON FIG FILLING

½ lb. figs
1 c. sugar
1 c. water
1 lemon, juice and rind

Chop figs and cook with other ingredients till right consistency to spread.

MAPLE FILLING

2 c. maple sugar $\frac{2}{3}$ c. milk 3 tblsp. butter

Boil until it forms a soft ball in cold water. Beat until thick enough to spread.

MARSHMALLOW FILLING

2 c. sugar
$\frac{1}{2}$ c. water
2 egg whites, beaten stiff
16 marshmallows

Boil sugar and water until it strings, gradually pour over whites and beat; then add the marshmallows which have been baked in a slow oven until soft and puffy, but not brown, beat until smooth.

MARSHMALLOW CREAM FILLING

1 lb. marshmallows
$\frac{1}{4}$ c. milk
1 c. cream, whipped
1 tsp. Watkins' vanilla

Melt marshmallows over hot water with the milk, cool, and then add to whipped cream, and flavor.

For icing, pour the melted marshmallows, while hot, into stiffly beaten whites of 2 eggs, add vanilla.

NUT FILLING

1 lb. nuts, cut fine
$1\frac{1}{2}$ c. sugar
1 c. cream, sweet or sour

Cook 5 min. Beat until cool, then spread on cake.

NUT AND RAISIN FILLING

1 c. raisins
$\frac{1}{4}$ lb. pecans
2 egg whites, beaten stiff
2 c. brown sugar
$\frac{1}{8}$ tsp. cream of tartar
$1\frac{1}{2}$ c. water

Soak raisins and pecans in wine over night. When ready to make frosting, drain. Boil sugar, cream of tartar, and water until like strained honey. Take out 7 tblsp. and beat into whites. Boil balance until it strings, then gradually beat into egg mixture. When thick enough to spread, add drained and chopped nuts and raisins. Delicious.

ORANGE FILLING. No. I

1 c. orange juice
Juice $\frac{1}{2}$ lemon
$\frac{2}{3}$ c. sugar
4 tblsp. cornstarch
1 egg, beaten light
1 tblsp. butter
$\frac{1}{4}$ tsp. salt

Mix cornstarch with little water, add to fruit juice heated with half the sugar, boil about 10 min. Add egg mixed with rest of sugar

and stir until egg thickens the mixture, then add butter and salt. Cool and spread.

ORANGE FILLING. No. II

½ c. sugar
2 tblsp. Wingold flour
1 egg, slightly beaten
½ orange rind, grated
¼ c. orange juice
1 tsp. lemon juice

Mix sugar and flour. Add other ingredients in order given. Cook 10 min. in double boiler, stirring constantly. Cool before spreading.

PEANUT FILLING

1 c. sugar 1 c. sour cream 1 c. ground peanuts

Boil all together until soft ball forms in water. Beat till cool, then spread.

PINEAPPLE FILLING

2 egg whites, unbeaten 1½ c. sugar 1 grated pineapple

Put egg, sugar, and fruit into quart measure; use rotary beater and beat until thick enough to spread.

PINEAPPLE NUT FILLING

1 c. whipped cream
1 egg white, beaten stiff
¼ c. powdered sugar
½ c. chopped nuts
½ c. shredded pineapple

Beat whipped cream and beaten white together, then add sugar, nuts, and pineapple.

RAISIN FILLING

1 egg-yolk, well beaten
½ c. sugar
½ c. milk
1 c. raisins

Add sugar to egg, then add milk and bring to a boil. Then add raisins and boil until soft ball forms in water. Beat until cool then spread on cake.

ROXBURY FILLING

1 c. whipped cream
½ c. powdered sugar
1 c. chopped almonds, walnuts, raisins, dates, and citron combined

Whip cream very stiff, beat in sugar, then add fruit and nuts, mixing thoroughly with a fork.

SOUR CREAM NUT FILLING

$1\frac{1}{2}$ c. sour cream
14 tblsp. sugar
3 c. chopped nuts (hickory preferred)

Boil 30 to 40 min. To avoid burning set into dish of boiling water. This is excellent.

STRAWBERRY FILLING

$\frac{1}{2}$ c. strawberries, mashed
1 egg-white, beaten stiff
$\frac{1}{3}$ c. powdered sugar
1 c. thick cream, whipped

Put whipped cream and beaten white together. With a fork stir in the sugar until very smooth. Just before spreading stir in the strawberries. Raspberries or fresh apricots may be used in this recipe.

WALNUT CUSTARD FILLING

1 c. milk
1 egg or 2 yolks
$\frac{1}{2}$ c. sugar
1 tblsp. cornstarch
1 c. walnuts
1 tsp. Watkins' vanilla

Scald milk, then add to it mixture of egg, sugar, cornstarch dissolved in water, and walnuts. Boil and stir until it thickens, add vanilla.

BAKED CHOCOLATE ICING

1 cake sweet chocolate, grated
$\frac{1}{2}$ c. powdered sugar
4 egg whites, beaten stiff

Spread on cake and bake in oven 5 min.

BOILED ICING

1 c. sugar
$\frac{1}{3}$ c. boiling water
1 egg-white.
1 tsp. Watkins' vanilla
$\frac{1}{2}$ tblsp. lemon juice

Boil sugar and water until it threads. Pour syrup gradually into beaten white of egg; beat constantly until ready to spread. Add flavoring and pour over cake.

BURNT ALMOND ICING

2 large tblsp. soft butter
2 c. powdered sugar
Cream to spread
$\frac{1}{2}$ c. burnt almonds, chopped

Cream butter, add sugar and cream enough to make of right consistency. Beat well, then add almonds and spread on cake. Pineapple may be used instead of nuts.

CARAMEL ICING

2 c. brown sugar
½ c. sweet cream
Butter, size of an egg
¼ tsp. salt
1 tsp. Watkins' vanilla
1 c. walnuts, chopped

Boil sugar, cream, and butter until it forms a ball in cold water. Take from fire and add vanilla and nuts. Beat until almost cold.

CARAMEL NUT ICING

1 c. sugar
3 tsp. caramel syrup
¼ c. water
1 large egg white, beaten stiff
½ c. pecans, cut fine

Boil sugar, syrup, and water until it threads, pour gradually onto beaten white, beating vigorously until cool and thick enough to spread, then add nuts.

CHOCOLATE ICING. No. I

1 c. brown sugar
½ c. milk
2 tblsp. butter
4 sq. grated chocolate
1 tsp. Watkins' vanilla

Mix all together and boil until thick. Beat until cool enough to spread.

CHOCOLATE ICING. No. II

1 tsp. butter
1½ c. sugar
⅔ c. milk
1 sq. chocolate
½ tsp. Watkins' vanilla

Melt butter, then add sugar, milk, and chocolate. Boil until it forms a soft ball in cold water. Beat until creamy, add vanilla, then pour over cake.

CHOCOLATE MARSHMALLOW ICING

1 c. sugar
1 sq. chocolate
¼ c. water
1 egg white, beaten stiff
¼ lb. marshmallows, cut fine

Boil sugar, chocolate, and water until it forms a soft ball in cold water; beat into beaten egg; while still hot add marshmallows; then beat until cold and thick enough to spread.

CHOCOLATE NUT ICING

1½ c. brown sugar
¾ c. cream
2 sq. grated chocolate
½ c. butter
¾ c. nuts, chopped

Boil sugar, cream and butter until thick, beat until cool, then add chocolate, melted over hot water, and nuts.

COCOA COFFEE ICING

2 tblsp. butter, creamed
1 c. confectioners' sugar
2 tblsp. cocoa
2 tblsp. hot coffee

Mix sugar and butter; add cocoa, then hot coffee. Beat well.

COFFEE ICING

1 tblsp. butter
Powdered sugar
1 tsp. Watkins' vanilla
2 tblsp. black coffee

Add sugar to creamed butter, then add vanilla and coffee, then enough sugar to make smooth paste. This icing may be spread on wafers and served with tea.

CREAMED BUTTER ICING

1 c. soft butter, well creamed. Add confectioners' sugar enough to make of right consistency to spread. Add any flavor.

EGG COFFEE ICING

½ c. melted butter
2 c. confectioners' sugar
1 egg yolk, beaten
8 tsp. hot coffee
½ tsp. Watkins' vanilla

Beat until smooth and thick enough to spread. Especially nice for spice or nut cakes.

FRUIT ICING

3 tblsp. hot milk
Confectioners' sugar to spread
1 c. chopped peanuts
1 c. chopped raisins
¼ c. shredded citron

Beat sugar and milk until of right consistency to spread, then add nuts and fruit.

FUDGE ICING

2 c. sugar
¼ c. bitter chocolate
1 c. milk
Butter, size of walnut

Boil until it forms a ball in cold water. Cool, then add a pinch of cream of tartar, and beat until it hardens.

GLACÉ ICING

1 c. sugar
⅓ c. water
⅛ tsp. cream of tartar
1 tsp. Watkins' vanilla

Boil sugar, water, and cream of tartar without stirring until it strings. Set aside to cool; when lukewarm, beat until it becomes white and glistening. Add vanilla.

ICE CREAM ICING

2 tblsp. butter, creamed
Confectioners' sugar
2 egg whites, not beaten
1 tsp. Watkins' vanilla

Make icing stiff enough to spread.

JELLY ICING

1 egg white, slightly beaten
1 c. confectioners' sugar
1 glass tart jelly

Beat all until light and smooth and thick enough to spread.

JIFFY ICING

1 ten cent cake of milk chocolate, melted over hot water. Use either for layer or loaf cake. This icing is always of desired softness and has a delicious flavor.

LORENA'S CAKE ICING

2 sq. bitter chocolate
¾ c. sugar
1 tblsp. butter
1 egg
1 tblsp. Wingold flour
2 c. milk

Melt chocolate and butter in double boiler, add beaten egg, flour and sugar mixed, and the milk. Boil until thick as cream.

MERINGUE ICING

½ c. water
1½ c. granulated sugar
3 egg whites
2 tblsp. granulated sugar
½ tsp. Calumet baking powder

Make a syrup of the first portion of sugar and the water. Boil until it will form a crystal rope when dropped from spoon into ice water. Beat two whites very stiff, then whip in the 2 tblsp. of sugar and immediately whip in the baking powder. When the syrup is ready pour slowly over the meringue, whipping up lightly. When stiff and cooling, drop in the extra unbeaten white and continue beating till right consistency to spread. This is sufficient for two layer cakes.

NOUGAT ICING

1 c. sugar
⅓ c. boiling water
Pinch of salt
¼ tsp. cream of tartar
3 egg-whites

Boil sugar and water until it spins a thread. Beat 2 whites, with cream of tartar and salt, until very stiff; then gradually add boiling syrup, beating constantly. Then beat the last egg-white and fold into the first. Add chopped almonds and any Watkins' flavoring.

NUT ICING

$1\frac{1}{2}$ c. sugar
1 tsp. butter
$\frac{1}{2}$ c. milk
$\frac{1}{4}$ lb. chopped walnuts

Boil sugar, butter, and milk 4 min., then beat until cool and add nuts.

OPERA CARAMEL ICING

$\frac{1}{2}$ c. cream
Pinch of salt
2 tblsp. Watkins' vanilla
1 c. light brown sugar

Boil sugar and cream for 5 min., then add vanilla and salt. Beat till creamy. Spread on cake while warm.

ORANGE ICING

1 grated orange rind
$\frac{1}{2}$ orange, juice
1 tsp. Watkins' orange extract
1 egg-yolk
Powdered sugar

Allow orange juice and rind to stand 15 min., then strain. Beat egg-yolk, then add juice, extract, and enough sugar to spread.

Glaze the cakes, so that the frosting will stay on, with the following: 1 egg-white and 1 tblsp. sugar beaten until sugar is melted. Spread on cake and let dry. Then cover with the frosting.

QUICK ICING

1 egg white, beaten stiff
2 tblsp. cold water
$\frac{1}{2}$ tsp. Watkins' vanilla
$\frac{3}{4}$ c. confectioners' sugar

Add sugar and water gradually to beaten white. Beat thoroughly, then add vanilla. Use more sugar if needed.

QUICK CHOCOLATE ICING

1 tsp. butter
1 sq. chocolate
2 tblsp. cream
Confectioners' sugar to spread
1 tsp. Watkins' vanilla

Melt butter and chocolate over boiling water, add cream and enough confectioners' sugar to make of right consistency to spread. Beat well, add vanilla and pour onto cake. Nuts or cocoanut may be added to this icing.

TUTTI FRUTTI ICING

$1\frac{1}{2}$ c. sugar
1 tblsp. cocoa or chocolate
$\frac{1}{2}$ c. milk
1 tblsp. butter
$\frac{1}{4}$ c. chopped raisins
$\frac{1}{4}$ c. broken walnuts
$\frac{1}{4}$ c. cocoanut

Boil until thick enough to spread.

WHITE MOUNTAIN CREAM ICING

1 c. sugar
$\frac{1}{3}$ c. boiling water
1 egg white
1 tsp. Watkins' vanilla
$\frac{1}{2}$ tblsp. lemon juice

Boil sugar and water until it spins a thread; pour syrup gradually into beaten white; beat constantly until of right consistency to spread; add flavoring and pour over cake.

Fish, Eggs, and Cheese

BAKED BLACK BASS

Clean fish thoroughly, then rub it dry. Fill the well seasoned fish with slices of bacon, place into a baking dish with butter and fry a delicious brown in the oven, basting frequently.

BAKED PICKEREL

Put a clean and wiped fish into a dripping pan, spread with butter, season with salt and pepper, bake slowly, basting often, after first 10 min., with butter melted in a little hot water. Heat 1 c. sweet cream with 2 tblsp. butter and 1 tsp. minced parsley in double boiler. Place the fish onto a serving dish, add the gravy to the cream, then pour over the fish.

BOILED PIKE

1 good sized pike
3 tblsp. butter
1 large onion
2 bay leaves
12 black pepper kernels
12 allspice kernels

Put all ingredients into a kettle with water, add salt and the pike cut into 4 pieces. Boil until tender, drain, then serve with any desired sauce. See index.

BOILED SALMON

Wrap fish in thin muslin and boil in salted water about 15 min. to the lb. Serve with rich white sauce to which add 1 tblsp. chopped parsley and 2 hard boiled eggs, adding chopped whites to sauce, and garnishing top with yolks pressed thru ricer.

BROOK TROUT

Roll trout in flour, then fry a delicious brown in butter, sprinkle with salt, then serve on bed of water cress garnished with slices of lemon.

CODFISH BALLS

2 c. hot mashed potato
1 c. codfish
1 egg
1 tsp. each butter and flour

Soak codfish in lukewarm water 1 hr., then remove skin and bones, pick into small pieces and cover with cold water, then bring to a boil. Change the water, then boil until done. Mix hot fish with hot potatoes and the other ingredients. Form into flat thick cakes and fry in hot lard.

FISH BALLS

Mix equal quantities of chopped fish and potatoes, 1 egg, well beaten, 1 tblsp. melted butter; form into balls, roll in flour, and fry in deep hot lard until nicely browned.

FISH CROQUETTES

2 c. broken cooked fish
1 c. white sauce
1 tblsp. parsley
Lemon and onion juice to taste
Salt and pepper to taste.

Mix all ingredients, add more lemon if liked, shape into croquettes, dip into crumbs, egg, and crumbs, fry in deep fat.

FISH MOUSSE

2½ lbs. chopped halibut
4 eggs, beaten separately
1 qt. whipping cream

Put fish through food chopper, add beaten yolks, seasoned cream, and lastly the beaten whites. Steam in pan in hot water on top of stove 1½ hrs., covered as nearly as possible; then set into oven for 15 min. to dry. Turn out onto platter and serve with cream or white sauce to which fresh lobster and sherry has been added.

FRIED OYSTERS

Roll large oysters in egg and cracker crumbs twice, then fry in deep hot lard like doughnuts. Sprinkle with salt.

HALIBUT BAKED

6 slices salt pork or bacon
1 small onion, sliced
Several bay leaves
Thick slice of halibut
1 tblsp. butter
1 tblsp. Wingold flour
½ c. cracker crumbs dampened with melted butter

Put 3 slices pork, onion ,and bay leaves into baking dish; add fish; cover with butter and flour mixed, then cover with cracker crumbs and 3 slices of pork. Bake ½ hr.

HALIBUT BAKED WITH TOMATO SAUCE

2 lb. halibut (one piece)
2 c. tomatoes
1 c. water
1 slice onion
3 cloves
½ tblsp. sugar
3 tblsp. butter
3 tblsp. Wingold flour
¾ tsp. salt
⅛ tsp. Watkins' pepper

Cook tomatoes, water, onion, cloves, and sugar 20 min.; blend flour and melted butter, gradually add the hot mixture, add salt and pepper, cook 10 min. and strain. Put cleaned and dried fish into baking pan, add half of the hot sauce, bake 35 min., basting often. Remove fish to hot platter, pour over it the remaining sauce and garnish with parsley.

OYSTERS IN BLANKETS

Roll a nice large oyster in a very thin slice of bacon, pin with a toothpick, fry until bacon is crisp and brown, then serve on a very hot dish.

SALMON BALLS

½ tblsp. chopped onion
2 tblsp. chopped pepper
3 tblsp. butter
¼ c. Wingold flour
¼ tsp. paprika
½ c. milk
½ c. thin cream
1¾ c. flaked salmon
¾ tsp. salt

Smother onion and pepper in butter 5 min. Add flour, salt, paprika, and stir until blended; then pour on gradually while stirring, milk and cream. Boil until smooth and add salmon. Spread on plate to cool. Shape into balls, dip into crumbs, egg, and crumbs, fry in deep fat, and drain on brown paper. Serve creamed peas around balls, or balls around peas.

SALMON CROQUETTES

2 c. flaked salmon
1 c. thick white sauce
1 tsp. lemon juice
Salt and pepper to taste

Add sauce to salmon, then seasonings. Shape into croquettes, dip into crumbs, egg, and crumbs, and fry in deep hot fat.

SALMON LOAF

1 can of salmon
4 eggs, well beaten
4 tblsp. butter, melted
½ c. cracker or bread crumbs
Salt and pepper to taste

Mince the fish and mix thoroughly with other ingredients; form into loaf, steam 1 hr., then serve with white sauce mixed with can of peas, or the following sauce.

1 c. sweet milk
1 tblsp. cornstarch
1 tblsp. butter
2 tsp. tomato catsup
Salt, pepper to taste
1 egg, well beaten

Dissolve cornstarch in little cold milk or water, add to boiling milk. Add butter, catsup, seasoning, and at last the egg. Boil and pour over the loaf which has been arranged on a platter.

SALMON TIMBALES

1 can salmon
1 c. bread crumbs
1 c. milk
1 egg, well beaten
Salt
Parsley, chopped

Mince the salmon, keeping the oil, add crumbs, milk, egg, salt and parsley. Put into timbale molds and steam 1 hr. in large mold, or 25 min. in small molds.

SALMON WITH PEAS

1 tblsp. butter
1 tblsp. Wingold flour
1 c. milk
1 c. minced salmon
1 c. peas

Make cream sauce, add salmon and peas, salt, and Watkins' pepper. Just before serving add $\frac{1}{4}$ c. heavy cream. Serve hot on toast or crackers.

SCALLOPED FISH

2 lbs. cubed boiled fish
1 c. bread crumbs
2 tblsp. butter, melted
$\frac{1}{4}$ c. blanched almonds, chopped

Mix butter and crumbs, sprinkle crumbs into well buttered baking dish or ramekins, put in a layer of fish, sprinkle with almonds, add another layer of fish, cover with hot tomato sauce, sprinkle with bread crumbs on top, then bake in oven until crumbs are browned. If ramekins are used place them into a pan of hot water and bake 20 min.

SCALLOPED OYSTERS

To every pt. good oysters use $1\frac{1}{2}$ c. cracker crumbs; rinse oysters. Put a thin layer of crumbs into bottom of baking dish, then a layer of oysters and again a layer of crumbs, dot generously with butter, add pepper and salt, then repeat, ending with a layer of crumbs on top. Pour cream or milk over all, just enough to cover when pressed down. Bake and serve hot.

SHRIMP WIGGLE

1 c. broken shrimps
1 c. canned or boiled peas
4 tblsp. butter, melted
2 tblsp. Wingold flour
$\frac{1}{2}$ tsp. salt
Pinch of paprika
$1\frac{1}{2}$ c. scalded milk

Blend flour and melted butter, add salt and paprika, then gradually add the hot milk, stirring constantly until smooth and thick. Add shrimp and peas, mix thoroughly, then fill into patties.

SOUR FISH

Cook fish, cut into pieces, in boiling water and vinegar enough to cover, with juice of $\frac{1}{3}$ lemon, 1 tsp. sugar, 1 onion, 3 or 4 bay leaves, 1 tblsp. each whole peppers and mustard seeds. Boil at least 5 min.,

take out fish and put into a dish, pour the liquid over the fish, set aside to cool before putting into the ice box.

BAKED TOMATO WITH EGG

Take fresh, firm tomatoes and cut pulp from them with a sharp knife; sprinkle with salt, break an egg into each scooped tomato; season with salt and Watkins' pepper. Moisten bread crumbs with melted butter; cover tops of tomatoes with this. Bake in moderate oven till whites are set.

DELICIOUS EGGS

Chop hard boiled eggs, not too fine; put a few buttered bread crumbs into buttered ramequins; then put in the eggs; cover with well seasoned cream sauce; cover with crumbs and then with grated cheese. Place ramequins into pan of hot water and bake.

EGGNOG

1 egg, beaten light
1 large tsp. sugar
Few grains of salt
Wine, whiskey, or vanilla to taste
1 large c. milk or cream

Beat sugar, salt, and egg, then add milk or cream and the whiskey, beat well, then serve cold.

EGG FILLING

For Sandwiches

1 tblsp. butter
1 onion, chopped fine
½ lb. (or less) grated cheese
1 pt. strained tomato
3 eggs, well beaten
Salt, Watkins' pepper and cayenne to taste

Cook onion in melted butter; add cheese and melt; then hot tomato; gradually add eggs, and stir until thick. Season and serve on crackers or as sandwiches.

EGG TIMBALES

Beat 4 eggs, mix with ¼ c. milk, season with salt, pepper, and onion juice. Butter individual molds, fill partly with bread crumbs, pour in egg mixture, then bake until firm. Turn out and serve hot with sauce.

FLUFFED EGGS

Beat egg white very stiff, season with salt, put into buttered ramekin, put a piece of butter into center of white, place an unbroken yolk over the butter. Set ramekins into pan of boiling water, cover and cook 3 min. Serve immediately.

HARD COOKED EGGS

Place the eggs into a saucepan containing boiling water, let them stand on back of stove 45 min.

MAYONNAISE EGGS

Cut hard boiled eggs in two lengthwise, sprinkle with salt, then cover with mayonnaise or cream dressing.

MUSTARD EGGS

Boil eggs hard, shell them, then cut in two lengthwise. Brown 1 large tblsp. sugar in frying pan. Mix 1 tblsp. flour, 1 tblsp. prepared mustard, $\frac{1}{4}$ c. vinegar, $\frac{1}{2}$ c. cream with the browned sugar, season with nutmeg, cloves, and allspice, boil 15 min., then pour over the eggs and serve hot.

PUFF OMELET

4 eggs, beaten separately
4 tblsp. warm water
Salt and Watkins' pepper to season
1 tblsp. butter

Add seasoning and water to beaten yolks. Cut and fold into the beaten whites, then pour into the pan in which the tblsp. of butter has been melted. Place pan over fire until well set around the edges. Then remove to oven or place under broiler until top is dry and center cooked. This takes but a few minutes, and care must be taken not to overcook, as too much heat will cause the omelet to shrink. Hold pan in left hand, fold over away from handle of pan and turn onto a warm platter. Sprinkle with parsley and serve.

SCALLOPED EGGS

4 eggs, hard boiled and chopped
$\frac{3}{4}$ c. chopped meat
$1\frac{1}{2}$ c. bread crumbs
6 tblsp. butter
$\frac{1}{2}$ tsp. salt
1 pt. white sauce. (See index.)

Melt butter, add crumbs, and salt. Alternate crumbs, eggs and meat in baking dish, and pour white sauce over all. Bake 30 min. in medium oven.

SOFT COOKED EGGS

(1) Place eggs in saucepan with cold water to cover, bring slowly to boiling point, then remove eggs. (2) When the water boils, draw pan to back of stove, put in the eggs and let stand from 8 to 10 min.

SOLE EGGS

Crack the entire shell of hard boiled eggs, then soak them at least 24 hrs. in salt water containing caraway seeds. Delicious for picnics.

STUFFED EGGS

4 hard boiled eggs
$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ tsp. Watkins' mustard
$\frac{1}{4}$ tsp. pepper
1 tsp. vinegar
1 tsp. melted butter
$\frac{1}{2}$ tsp. sugar

Cut eggs in two lengthwise, remove yolks, put them thru ricer, then mix thoroughly with the rest of the ingredients. Form the yolk mixture into balls, size of original yolk. Place a ball into each half egg white, then serve on lettuce leaves.

BUNNY

2 eggs
$\frac{1}{3}$ c. milk
1 tblsp. butter
$\frac{1}{2}$ tsp. salt
2 tblsp. Wingold flour
$\frac{2}{3}$ c. tomatoes
1 c. chopped cheese
$\frac{1}{2}$ tsp. mustard

Beat eggs, add milk. Melt butter and blend with flour. Combine egg and butter mixtures and cook until creamy. Then add tomatoes and then the cheese and seasonings. Serve, as soon as cheese is melted, on wafers or bread toasted on one side.

CHEESE AND PEANUTS

Grind peanuts very fine. Mix with grated cream cheese, and with mayonnaise. Good with brown bread.

CHEESE MOLDS

Mix 2 c. hot mashed potato and 1 c. of grated cheese, season with salt and paprika. Mold into small cups, turn out onto a buttered tin, sprinkle with fine bread crumbs, top with a piece of butter, then brown in the oven and serve very hot.

CHEESE RAMEKINS

1 c. scalded milk
1 c. bread crumbs
$\frac{1}{4}$ lb. cheese, cut fine
$\frac{1}{8}$ tsp. Watkins' pepper
1 tblsp. butter
$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ tsp. mustard, if liked
2 large eggs, beaten separately

Mix first seven ingredients, add beaten yolks. Fold in the beaten whites, then pour into buttered ramekin dishes and bake. This may be baked in one large dish for 20 min.

CHEESE SOUFFLE

3 tblsp. butter
3 tblsp. flour
$\frac{3}{4}$ c. scalded milk
3 eggs, beaten separately
$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ tsp. pepper
1 c. grated cheese

Blend flour and melted butter, gradually add the hot milk, stirring continually until smooth and thick, then add seasonings and cheese. Remove from fire, add beaten yolks, cool, then fold in the beaten whites. Pour into a buttered baking dish and bake about 30 min. Serve immediately.

HOT CHEESE SANDWICHES

Cut slices of thin bread; put grated cream cheese, seasoned with salt and paprika, between every two slices; fry these a delicate brown in butter. Serve hot.

PIMIENTO CHEESE WAFERS

Mash cream or American cheese, season with salt, and finely chopped pimiento, and stir with a little cream until smooth and creamy. Spread between wafers.

RICE RAREBIT

1 c. scalded milk
1 tblsp. Wingold flour
1 tblsp. cold water
½ tsp. salt
1 tsp. Watkins' mustard
¼ tsp. paprika
½ c. grated cheese
⅔ c. boiled rice
1 tblsp. butter

Thicken the scalded milk with the flour mixed with 1 tblsp. cold water; add seasonings, then cook until thick. Add the rice, cheese, and butter. When cheese is melted, serve on hot buttered toast or crackers.

ROQUEFORT CHEESE WAFERS

⅛ lb. Roquefort cheese
¼ lb. cream cheese
4 tblsp. sherry wine
1 tblsp. butter
½ tsp. lemon juice
Salt to taste

Stir mashed cheese with the other ingredients until smooth and creamy, then spread between wafers.

WELSH RAREBIT

2 tsp. butter
½ lb. cream cheese
1 pt. beer
2 c. bread crumbs
1 tsp. salt
½ tsp. Watkins' mustard

Melt butter, add cheese and melt, then pour in the beer. When quite warm, add the bread crumbs and seasoning. When well mixed and heated through, serve on slices of bread toasted on one side.

Ice Creams, Frozen Dainties, and Drinks

BURNT ALMOND ICE CREAM

(For Eight)

1 qt. cream
1 c. sugar
¼ lb. almonds
1 tblsp. maple flavor
1 tsp. Watkins' vanilla

Blanch and roast the almonds, then put them through food-chopper, using medium knife. Dissolve the sugar in part of the cream, over fire in a double boiler. Cool, then add remaining cream, flavors, and almonds. Freeze as ordinary ice cream.

BURNT COCOANUT ICE CREAM

1 qt. cream
1 c. sugar
¼ lb. cocoanut
1 tblsp. caramel flavor
1 tsp. Watkins' vanilla

Put cocoanut into a shallow pan and roast slowly in oven, stirring it often to keep from burning. Dissolve sugar in part of cream over fire in a double boiler. Cool, then add remaining cream, flavors, and cocoanut. Freeze as ordinary ice cream.

BURNT SUGAR ICE CREAM

½ large c. sugar
1 pt. boiling milk
1 c. sugar
1 qt. cream
1 pt. whipped cream
3 tsp. Watkins' vanilla

Melt ½ c. sugar in frying pan to a syrup, add to boiling milk, mix thoroughly, then remove from fire. When cold, add the plain cream, the whipped cream, and the vanilla, then freeze.

CHOCOLATE ICE CREAM

2 eggs, beaten light
½ c. Wingold flour
2 c. milk
1 c. sugar
¼ tsp. salt
2 sq. chocolate
2 tblsp. sugar
2 tblsp. hot water
1 pt. cream

Mix flour, salt and sugar, add to eggs, then add milk and cook in double boiler 20 min. Melt chocolate, add 2 tblsp. sugar and boiling water, cook until glossy, then add to egg mixture. Cool, then add cream, and freeze.

CHOCOLATE NUT OR CHOCOLATE COCOANUT ICE CREAM

Add 1 c. chopped walnuts or 1 c. shredded cocoanut to the above recipe. If cocoanut is added, add juice and rind of 1 lemon with it.

CUSTARD ICE CREAM

2 c. hot milk
2 c. cream
1 c. sugar
4 eggs, beaten separately
1 tblsp. vanilla
¼ tsp. salt

Beat sugar, salt and yolks light, then add whites, beat again, then stir into hot milk. Boil slowly and stir until smooth and thick. When cool, add cream and vanilla, then freeze.

GINGER ICE CREAM. No. I

2 c. scalded milk
1 tblsp. Wingold flour
1 c. sugar
1 tblsp. Watkins' vanilla
1 egg, beaten light
1 qt. cream

$\frac{1}{8}$ tsp. salt

$\frac{1}{2}$ c. canton ginger

3 tblsp. ginger syrup

Mix flour, sugar, and salt, add the egg, and the milk gradually. Cook over hot water 20 min., stirring until smooth and thick. When cool, add the cream, flavoring, and ginger, then freeze. 2 tblsp. of wine may be added.

GINGER ICE CREAM. No. II

1 qt. cream

$\frac{1}{4}$ lb. preserved ginger

1 c. sugar

1 tblsp. lemon juice

Put ginger through food chopper. Heat sugar, ginger, and part of the cream until sugar is dissolved. Cool, add remaining cream and lemon juice; then freeze.

MACAROON ICE CREAM

1 qt. cream

1 c. sugar

$\frac{1}{4}$ lb. almond macaroons

1 tsp. caramel

1 tsp. Watkins' vanilla

Put macaroons through food chopper, using coarse knife. Dissolve sugar in part of cream over fire in double boiler. Cool, add remaining cream and flavors, and then freeze as ordinary ice cream. When nearly stiff, add the macaroons. Finish freezing.

NOUGAT ICE CREAM

Add $\frac{1}{2}$ c. each of chopped walnuts, almonds, and filberts to plain or custard ice cream. Flavor with 1 tsp. vanilla and 1 tsp. almond.

PEANUT BRITTLE ICE CREAM

1 lb. peanut brittle

1 qt. cream, whipped

Grind brittle very fine, add to whipped cream. If not sweet enough, add sugar to taste. Put into a mould, pack in ice, using more salt than for ordinary ice cream. Let stand from 5 to 6 hrs.

PLAIN ICE CREAM

1 qt. cream

1 c. sugar

1 tblsp. flavoring

$\frac{1}{4}$ tsp. salt

Dissolve the sugar in part of the cream in double boiler. When cold add remaining cream, salt, and flavoring. Mix thoroughly, then freeze.

VELVET ICE CREAM

1 qt. cream

1 qt. milk

2 eggs, well beaten

$1\frac{1}{2}$ c. sugar

3 tblsp. Wingold flour

Watkins' vanilla to taste

Mix sugar and flour, add to egg, then add to 1 pt. of the milk scalded in double boiler. Boil until smooth and thick. When cool, add remainder of milk, cream, and vanilla, then freeze.

WAFER CREAM

1 doz. vanilla wafers, crushed
1 small glass brandy
1 qt. milk
1 qt. cream, whipped
1 tsp. Watkins' almond extract

Pour brandy over wafers, add milk and sweeten to taste. Sweeten and flavor whipped cream, add milk mixture, then freeze.

APRICOT SHERBET. No. I

1 lb. apricots, stewed until tender
$1\frac{1}{2}$ c. sugar

Put apricots through colander. Add water enough to make 4 c. and cook with sugar 5 min. Cool and freeze. Peaches may be used instead of apricots. To make a richer dessert, $\frac{1}{2}$ c. of whipped cream may be added or served on top.

APRICOT SHERBET. No. II

1 can apricots
1 c. sugar
$\frac{1}{2}$ c. orange juice or wine
$\frac{1}{4}$ c. lemon juice
2 c. whipped cream

Press pulp through sieve, add the apricot syrup, sugar, and lemon and orange juice. Freeze partly, then fold in whipped cream, then freeze slowly to get best results. Let stand 2 hrs. Serves 12.

COFFEE PARFAIT

1 c. sugar
$\frac{1}{2}$ c. hot coffee
1 pt. cream, whipped
2 eggs, beaten separately

Boil coffee and sugar until it strings, gradually pour over beaten yolks, beating constantly until cool, then pour over beaten whites, beating again, lastly stir in the whipped cream. Put into mold and pack in ice. This will serve eight persons.

DELICIOUS MOUSSE

1 c. sugar
$\frac{1}{2}$ c. boiling water
3 egg whites, beaten stiff
1 pt, whipped cream
1 c. chopped almonds
1 c. candied cherries
1 tblsp. sherry wine
1 tsp. Watkins' almond

Boil sugar and water until it threads, then pour slowly over whites, beating constantly until cool. Fold in the cream, then add nuts, cherries, wine, and almonds. Put into dish and pack in ice for 5 hrs. Turn out onto plate, put lady fingers around the mould, scatter cherries and almonds on top.

DELICIOUS SHERBET

1 can pineapple, chopped fine
1 grated cocoanut or $\frac{1}{2}$ lb. shredded
Juice of 2 large oranges
Juice of 2 large lemons
1 qt. water
$1\frac{1}{2}$ c. sugar
3 egg-whites, beaten stiff

Mix in order given, adding sugar to egg-whites first. Freeze in ordinary freezer.

FROZEN ALMOND DESSERT

½ lb. blanched almonds, chopped
7 egg yolks, beaten light
1 qt. cream
½ c. sugar

Scald cream in double boiler, add yolks and sugar beaten creamy, and almonds. Boil and stir until smooth and thick, beat for 3 min., then freeze. When frozen, remove dasher, make a hollow in the center, fill this with apricot jam, cover, and let stand 2 hrs.

FROZEN APRICOT DESSERT

1 qt. apricots, mashed
1 c. sugar
6 egg yolks, beaten light
1 pt. cream

Beat sugar and yolks very light, add apricots, and cream. Boil and stir in double boiler until rather thick, then whip to a thick cream, cool, then pour into a mold and pack in salt and ice 3 hrs.

FROZEN CHOCOLATE

4 sq. chocolate, melted
⅓ c. sugar
1 c. boiling water
3 c. scalded milk
½ tsp. Watkins' vanilla
¼ tsp. salt

Add sugar, salt, and boiling water to chocolate, boil 5 min., add scalded milk and vanilla. When cool, freeze. Serve with plain or whipped cream, sweetened and flavored.

FROZEN FRUIT PUDDING

1 qt. milk
4 eggs, well beaten
½ c. sugar
1 tblsp. cornstarch
1 c. strawberry preserves
¼ lb. raisins, chopped
¼ lb. walnuts, chopped
1 c. whipped cream

Beat sugar and eggs, add boiling milk, then cornstarch dissolved in little cold milk. Boil until smooth and thick, cool, add vanilla, then the fruit and nuts. Freeze as ice cream, when partly frozen, add whipped cream, then finish freezing slowly. If preferred, place into mold and pack in ice.

LEMON ICE

1 qt. fresh milk
2 c. sugar
Juice of 4 lemons
Pinch of salt

Dissolve sugar in milk in double boiler, stirring constantly until sugar is dissolved. Cool, then add juice and freeze.

MAPLE FREEZE

4 eggs, beaten separately
1 c. maple syrup
1 pt. cream, whipped
⅛ tsp. salt

Add syrup to yolks, cook and stir over hot water until smooth and thick. Beat until cool. Add beaten whites and whipped cream, then freeze.

MAPLE MOUSSE

4 egg yolks, beaten light
1 large c. maple syrup
1 pt. whipped cream
Pinch of salt

Add syrup to yolks, place onto stove and stir constantly until eggs thicken the syrup. Then place pan into ice water and continue beating until light and cool. Add whipped cream, beating well, then put into a mould and pack in ice, using more salt than for ordinary ice cream. Let stand 3 or 4 hrs. Serve in sherbet glasses.

MARSHMALLOW PARFAIT

1 qt. cream, whipped
1 c. blanched almonds, chopped
1 lb. marshmallows, cut
½ tsp. Watkins' almond
¼ tsp. salt
Sugar to taste

Mix thoroughly, pack in ice and salt 4 hrs.

MILK SHERBET

2 qts. milk
3 c. sugar
Juice of 1 lemon
1 or 2 egg whites, beaten stiff

Add sugar to whites, beat well, add lemon and milk, then freeze.

MILK SHERBET WITHOUT EGG

4 c. milk
1½ c. sugar
Juice of 3 lemons
Pinch of salt

Mix juice and sugar, stir while adding the milk. If mixture curdles, it will again become smooth while freezing.

PINEAPPLE ICE

1 can shredded pineapple
2 c. sugar
2 c. boiling water
Juice of 1 lemon
1 tblsp. gelatine
⅛ tsp. salt

Dissolve gelatine in 1 c. water. Mix all ingredients, cool, and freeze.

STRAWBERRY SOUFFLE

1 pt. strawberries, crushed
1½ c. sugar
6 egg yolks, beaten light
⅛ tsp. salt
½ pkg. gelatine
½ c. cold water
1 c. boiling water
1 qt. cream, whipped

Strain the berries, add sugar to the juice, mix until sugar is dissolved. Soak gelatine in cold water for ½ hr., then add the boiling water and stir until it is dissolved. Add fruit syrup to yolks, beat well, add gelatine, then freeze partly. Add the whipped cream, finish freezing slowly, then repack and let stand a few hrs.

THREE OF A KIND SHERBET

3 oranges
3 lemons
3 bananas
3 c. water
3 c. sugar
1 egg white, beaten stiff

Boil sugar and water, when cool, add juice of oranges and lemons. Freeze partly, then add sliced bananas and beaten white. Finish freezing.

BOILED COFFEE

4 large tblsp. coffee
1 qt. boiling water
$\frac{1}{4}$ egg white

Mix egg white and 3 tblsp. water, beat with fork, add coffee and mix thoroughly. Put prepared coffee into scalded coffee pot, add boiling water, then boil 5 min. Add $\frac{1}{4}$ c. cold water, let stand 3 min. to settle.

BOILED COFFEE FOR BIG AFFAIRS

1 lb. ground coffee
2 eggs, beaten light
$2\frac{1}{2}$ gal. water

Mix coffee with eggs and enough cold water to moisten and mix thoroughly. Put prepared coffee into large coffee pot, add boiling water, then boil 5 min. and settle with 1 c. cold water. This will amount to 50 c. of coffee.

CHERRYADE

1 qt. cherries, mashed
1 lemon, juice and rind
2 tblsp. orange juice
3 pts. water
$\frac{3}{4}$ lb. powdered sugar

Add fruit, juices, and water, let stand 3 hrs., strain, then add the sugar and stir until dissolved. Serve ice cold. Delicious.

DANDELION WINE

Add 1 gal. hot water to 1 gal. washed and drained dandelion blossoms and let stand 24 hrs. Drain through cloth, then add $3\frac{1}{2}$ lbs. sugar, juice of 2 lemons, juice of 1 orange. Dissolve 1 cake of Fleischmann's yeast in warm water and add to mixture. Let stand in open jar until through fermenting. Bottle and seal.

FRUIT PUNCH

Juice 3 lemons
Juice 6 oranges
4 bananas, sliced
1 qt. strawberries, cut, or
1 c. maraschino cherries
1 grated pineapple
1 c. fruit juice
4 c. sugar
4 c. water
2 qts. Apollinaris

Boil sugar and water to a syrup, while hot, add the fruit and juices. When ready to serve add ice, Apollinaris, and water to make the punch of right strength.

GRAPE JUICE

To each gal. of picked grapes, add 3 c. water. Cook slowly till juice is extracted. Strain through jelly bag, then add 1 c. sugar to each qt. of juice. Heat to boiling point, bottle hot, and seal.

GRAPE JUICE AND JAM

Pick grapes from stem. Add water, not quite enough to cover them, boil until soft, then strain. To every c. of juice, add $\frac{1}{2}$ c. sugar. Boil 10 min., then bottle and seal tight. Put remaining pulp through sieve, then add as much sugar as pulp, and boil 10 min. for jam. Put into glasses and seal.

ICED COCOA

1 c. cocoa
2 c. sugar
2 c. boiling water
Pinch of salt

Mix cocoa and sugar thoroughly, add enough water to make a paste, then stir this into the boiling water and boil 6 min. Remove from fire, add pinch of salt, then cool. Place into ice box in glass jar. 1 tblsp. of syrup to each glass of cold milk, or half milk and half water, makes a delicious and nourishing drink.

ORANGEADE

$\frac{1}{3}$ c. lemon juice
1 c. orange juice
2 c. sugar
6 c. water
2 oranges, sliced

Boil sugar and water to a syrup, cool, then add juices and fruit. Dilute with ice water.

PINEAPPLE LEMONADE

1 grated pineapple
Juice 4 lemons
2 c. sugar
4 c. water

Boil sugar and water to a syrup, while hot add fruit and juice. When cold, dilute with ice water. Strain and serve.

PINEAPPLE PUNCH

Juice 3 lemons
Juice 2 oranges
1 pineapple, grated
1 c. sugar
2 qts. ice water
2 slices pineapple

Put juice, grated pineapple, and sugar into a bowl, let stand for 1 hr. Strain, then add water and slices of pineapple, shredded.

RASPBERRY SYRUP

6 qts. berries
1 qt. vinegar
Sugar

Pour vinegar over 3 qts. of the berries, let stand 24 hrs., strain, then pour the juice over 3 more qts. of berries. Let stand 24 hrs., strain, then add 1 lb. of sugar to each pt. of juice. Boil 20 min. and bottle. 1 tblsp. of syrup to each glass of water make a delicious drink.

Meats and Sauces

BAKED SANDWICH

Place a slice of ham $\frac{3}{4}$ in. thick between 2 slices of veal each weighing about 1 lb. Tie together and bake 1 hr. in a hot oven. The ham will season the veal, so no other seasoning is required.

BEEF LOAF

2 lbs. chopped beef
$\frac{2}{3}$ lb. chopped pork
$\frac{2}{3}$ c. bread crumbs
2 egg yolks

Mix thoroughly, adding salt and pepper to taste, form into solid loaf, place into roaster with enough water for gravy, and bake in hot oven for 2 hrs. If liked, slice an onion into gravy when meat is half done.

BEEF LOAF WITH TOMATO

Form a loaf of 1 lb. hamburger steak and $\frac{1}{2}$ lb. chopped pork, seasoned with salt, paprika, and onion to taste. Place into baking pan and pour a can of tomato soup over the loaf, adding a little water. Bake at least 1 hr., basting occasionally. Just before serving, add a little flour thickening to tomato sauce. Garnish with parsley. Will serve six people.

BEEF STEAK ROLL

Make a dressing as for fowl, spread over the surface of a 1 lb. round steak, well pounded. Roll up and season the steak with salt, pepper, and bits of butter as you roll it. Spread 2 tblsp. butter over the roll. Fry and baste as you would any fowl in the oven.

BEEF STEW

3 lb. beef
2 c. diced potatoes
$\frac{1}{4}$ onion, chopped
$\frac{1}{3}$ c. each turnip and carrot, chopped
$\frac{1}{4}$ c. Wingold flour
Salt and Watkins' pepper to season

Cut beef into small pieces. Fry $\frac{1}{3}$ until very brown, add remaining meat and vegetables and simmer at least 2 hrs. Thicken with flour mixed with water, and season.

BOILED CORNED BEEF

Put beef into enough cold water to cover, bring to a boil gradually and cook slowly until tender, skimming grease from the top as it boils. Much improved by boiling cabbage with the meat, turnips and potatoes may also be added.

BREAD STUFFING FOR MEAT OR FOWL

1 qt. broken stale bread
2 tblsp. butter or drippings
1 tsp. salt
$\frac{1}{8}$ tsp. pepper

1 small onion, chopped
1 egg, beaten slightly
$\frac{1}{8}$ tsp. sugar

Soak bread in cold water, then squeeze dry. Smother onion in butter, add bread, mix thoroughly, then add egg and mix again, add seasonings.

CHICKEN A LA KING

2 tblsp. butter, melted
$\frac{1}{2}$ green pepper, chopped
2 tblsp. flour
2 c. cream
3 c. diced chicken
$\frac{1}{4}$ c. butter, creamed
3 egg yolks, beaten light

Fry pepper in butter, stir in 2 tblsp. flour, add cream, let simmer; add 3 c. diced white chicken meat. Place all into double boiler, add eggs and butter beaten together until light, add a little onion and lemon juice, salt and paprika to taste.

CHICKEN IN CASSEROLE

2 chickens cut into pieces
$\frac{1}{2}$ lb. bacon
6 potatoes
2 carrots
1 can peas
1 turnip
6 small white onions
1 can mushrooms

Fry bacon in hot spider; dredge chicken with flour and fry brown and about half done in fat after removing bacon; then remove chicken and brown all vegetables in the fat. Put chicken into center of casserole and the vegetables around it. Make gravy by adding some butter, flour, and hot water to the remaining bacon fat. Pour gravy, not too thick, over all and bake $2\frac{1}{2}$ hrs. Put peas on top, about $\frac{1}{2}$ hr. before serving, garnish with parsley.

CHICKEN PIE

Dress, clean, and cut the chicken at the joints into pieces ready to serve, place into sauce pan, cover with boiling water, and simmer for about 2 hrs. Take chicken from broth and place into a deep earthenware dish. Add to the broth in the sauce pan a pt. of milk; thicken all with 2 tblsp. flour blended with 1 tblsp. butter, season with salt, pepper, and onion juice to taste, lastly add 2 well beaten egg yolks. Pour over the chicken, cool, then place over all a cover of good rich dough, making an incision in the center to let the steam escape. Brush over with egg white, then bake in a moderate oven until the dough is baked.

CHILI CON CARNE

2 lbs. round steak
2 pimientos, sliced
2 c. rice or spaghetti, cooked
$\frac{1}{2}$ c. drippings
$\frac{1}{2}$ c. tomatoes
1 large onion, chopped

Salt and Watkins' pepper to season

Cut meat into cubes, size of an egg; roll them in flour. Put drippings and onion into stew pan and when hot turn in the meat and

brown, then tomatoes, pimientos and cook until meat is tender. Serve with a border of cooked rice or spaghetti. Garnish with half slices of lemon and rings of pimientos around border of rice.

CREAM CHICKEN

(For Twelve)

1 chicken
4 sweet breads
1 can mushrooms
1 qt. cream, hot

Boil chicken and sweet breads until tender. When cold, cut up into dice. Add 5 tblsp. flour to 4 tblsp. butter, melted, then add the hot cream and stir until thick and smooth, add salt and pepper to taste. Add chicken, sweet breads, and mushrooms to sauce and pour all into a baking dish with several pieces of butter on top, and bake a delicate brown.

DELICIOUS BOILED HAM

Soak ham several hrs. or over night. Wash thoroughly, trim off hard skin near end of bone, put into kettle, cover with cold water, heat to boiling point, and cook slowly until tender, about 4 hrs. Remove out side skin, place into roasting pan, sprinkle with brown sugar and fine cracker crumbs and stick with cloves 1 in. apart. Bake 1 hr. in slow oven. When almost done, add another layer of brown sugar, reduce the heat, let roast slowly without basting for the last 15 min. to glaze the ham.

DELICIOUS VEAL CUTLETS

Use slices of veal from the leg $\frac{1}{2}$ in. thick, cut these into pieces of right size to serve. Sprinkle with salt and pepper, dip into egg and crumbs, fry slowly in half lard and half butter until well browned. When all meat is fried, scrape the bottom of the pan, add extra butter to the scrapings, then mix with 1 large tblsp. of flour, blending thoroughly. Make a stock by boiling the bones of the veal in water, add this boiling hot to the flour mixture in the frying pan, adding milk to make enough gravy to cover the meat, placed into a baking dish. Season with salt and pepper, then simmer in the oven for 2 or 3 hrs. or longer if liked. The meat will be very tender and most delicious when ready to serve.

FOWL OR MEAT CROQUETTES

1 tblsp. Wingold flour
1 heaping tblsp. butter
1 c. milk or stock

Use the above to make cream sauce, seasoning with salt, Watkins' pepper, and celery salt. Dampen chopped fowl or meat with sauce, form into croquettes, let stand $\frac{1}{2}$ hr. Roll in fine crumbs, then in beaten egg, and again in crumbs. Fry in hot fat. Serve plain or with any sauce.

FRIZZLED BEEF

½ lb. dried beef, cut thin
1 tblsp. hot water
1 tblsp. butter
2 tblsp. Wingold flour
1 c. milk
⅛ tsp. Watkins' pepper

Put hot water into frying pan; add beef and cook 2 min., stirring constantly. Add to sauce made of last four ingredients and serve on toast.

GERMAN VEAL ROAST

Take a sharp pointed knife and make incisions into a nice veal roast, about 2 in. apart and ¾ in. deep. Cut small pieces of salt pork or bacon and put into incisions. Salt and pepper the roast, then lay thin slices of onion over the top. Put a good sized piece of butter into the pan, add a little water, and baste with same until well browned and done.

HAM GRIDDLECAKES

1 c. minced ham
2 c. bread crumbs
2 eggs, well beaten
1 c. scalded milk

Mix thoroughly, season with pepper. Drop from spoon onto a hot greased griddle.

HAM JEMS

Mix 2 c. chopped ham and 3 c. bread crumbs with milk. Put into gem tins and break an egg over each and bake until brown.

HAM SCALLOP

1 c. chopped ham
1½ c. cream sauce
4 hard-boiled eggs
⅔ c. buttered bread crumbs
1 tblsp. melted butter

Mix ham and cream sauce, put ½ into baking dish; cover with ½ bread crumbs; add sliced eggs; then the rest of ham; cover with buttered bread crumbs; add the butter; brown in medium oven.

HASH

Remove bones and gristle from any cooked meat, then chop. To each cup of meat add 2 cups chopped potatoes, salt and pepper to taste, then mix thoroughly. Put butter or drippings into a frying pan, add hash and stock or any desired moisture, cook until browned on bottom. Add green peppers, stewed tomato, or onion juice to suit the taste if liked.

HASH-AYE

Cut left over meat or soup meat into slices or small pieces, put into a stew pan with gravy and enough water to cover. Add 2 medium

onions, sliced, and cook until onions are tender. Five min. before taking off the fire, add enough vinegar to make it pleasantly sour. Thicken slightly with flour paste. To be eaten with warm potatoes.

HUNGARIAN GOULASH

(Mixed Meats)

1 lb. round steak
1 lb. veal
1 lb. pork
1 qt. boiling water
1 green pepper, chopped
2 medium onions, chopped
3 tblps. melted butter
3 tblsp. stewed tomato

Cut all meat into 1 in. squares. Brown pepper and onion in butter, add meat, stirring it in order to sear all sides, then add water, tomato and salt and paprika to taste. Cook slowly 2 hrs., then thicken the liquid slightly and pour over hot baking powder biscuits.

HUNGARIAN GOULASH

(Mutton)

2 lbs. mutton, cheaper cuts
2 medium onions, chopped
½ c. drippings
3 medium potatoes, diced
1 green pepper, chopped
1 c. rich milk
Salt and Watkins' paprika
Parsley to garnish

Melt drippings in a deep stew kettle, add onions and green pepper and cook 10 min. Cut meat into pieces, size of an egg and cook until well seared over, about 15 min. Add ½ c. hot water; cover and cook until tender over low fire; add water in small quantities as necessary. When meat is tender, place diced potatoes on top of meat; cover again until quite tender. Then add the milk, salt, and a generous seasoning of paprika. Garnish with minced parsley. The main point is to keep as little water as possible on the meat, there should be hardly any when the milk is added. That is the secret of the choice flavor. Beef or veal may be used instead of mutton.

LEFT OVER LAMB

Put lamb through food chopper, add a chopped green pepper, fry in melted butter, then mix with a rich cream sauce, season with salt and paprika, and serve hot on toast.

MEAT SOUFFLE

1 pt. milk, scalded
2 tblsp. butter
3 tblsp. Wingold flour
1 c. chopped meat
2 eggs, beaten separately

Add flour to melted butter, blend well, then add hot milk and boil until smooth and thick. Add beaten yolks, meat, and lastly beaten whites. Season with salt, pepper, and a bit of chopped celery and onion. Bake ½ hr.

MINCED CHICKEN

Cut slices of wheat bread 2 in. thick, one for each person to be served, and scoop out centers, then toast in oven. Mince cold chicken or veal and mix with a hot cream sauce. Fill the centers of the toast with the chicken cream and serve at once. A good breakfast or luncheon dish.

PIGS IN BLANKETS

(Very Good)

Take a thin round of steak; cut into small pieces about 2 by 3 inches. Cut bacon into little strips and wrap each little piece of bacon in a piece of the steak. Season and fry brown in half butter and half lard. Cover partly with water and let simmer for 45 min. or 1 hr. Thicken gravy with flour or cornstarch. Serve over meat.

PIGS IN DOUGH BLANKETS

Make a very light baking powder biscuit dough, roll thin and cut into squares. Season sausage meat and wrap a little of it in each square of dough, pinching dough together over the meat, then bake a delicate brown.

PORK TENDERLOIN WITH BACON

½ lb. bacon, sliced thin. 2 lbs. pork tenderloin cut round and patted. Fry bacon and take it out. Dip tenderloin into flour, or into egg and cracker, and fry brown. Pour 1 c. cream over meat and cook a few min. Serve, garnished with bacon. Veal may be used in the same way, simmering a little longer.

POTATO NESTS WITH MEAT

Shape prepared mashed potatoes into nests, brush with slightly beaten egg whites, and brown in oven. Take any meat loaf mixture, shape to imitate little birds, bake 10 min. in oven. basting frequently. Serve in nests.

PREPARED SOUP MEAT

Half an hr. before dinner take soup meat from kettle, cut into pieces not too small, roll in cracker crumbs, seasoned with salt, paprika, and pepper. Place into small dripping pan, surround it with ½ can of tomatoes, a small sliced onion, and a minced green pepper. Place into hot oven, basting frequently.

SAUERBRATEN

6 lbs. of beef from shoulder
3 bay leaves
1 large onion, sliced
½ doz. cloves
½ doz. allspice
3 tblsp. lard

Place beef into a jar, cover with vinegar, add onion and spices. Let stand 5 or 6 days. When ready to use, sear meat on both sides

in lard in iron kettle. Cover with stock or water, add a little of the vinegar, onion, and spices, then let simmer 2 hrs. When tender, take out meat, add 2 tblsp. browned flour mixed smooth with water, to the gravy. Let boil a few moments and serve.

SLICE OF HAM PREPARED

Boil a slice of ham at least 3 in. thick for 15 min., pour off water, then repeat same process once more. Add enough powdered sugar to 1 egg yolk to make a very thick paste. Remove rind from ham, then spread the paste over the top and stick with cloves. Bake 1 hr.

SOUR TONGUE

Boil a beef tongue until tender, cool in the liquid in which it was boiled, skim off the fat, save the liquid. Make a gravy of $\frac{1}{2}$ c. butter browned, add $\frac{1}{2}$ c. flour and stir until brown. If liked, chopped onion may be browned with flour and butter. Add $\frac{1}{2}$ c. vinegar and enough liquid of the tongue to make a smooth, somewhat thick gravy, then add $\frac{1}{2}$ c. sugar, bay leaves, whole cloves and peppers to suit taste. When done, add tongue, sliced, and heat thoroughly. Sliced lemon and mushrooms may be added to gravy.

SPANISH HAM

1 tblsp. butter
1 onion, chopped
1 c. minced ham
1 c. uncooked rice
2 c. stock
2 c. strained tomato

Fry onion and ham in butter, then add stock, tomato, and rice, and season with bay leaves, salt, and pepper to taste. Mix well, then bake slowly at least 2 hrs. Stir occasionally and add more moisture if needed.

SPICED BEEF

3 to 5 lbs. of the round of beef known as the "pot roast." Brown meat on all sides in 2 tblsp. butter over a hot fire. Remove meat, then brown 1 large tblsp. flour in the butter, add 3 pts. of boiling water, 1 bay leaf, 1 sprig of celery, some parsley, 1 large onion with a clove stuck into it, 2 carrots, 1 turnip, 1 tblsp. salt, $\frac{1}{4}$ tsp. pepper. Put the meat into this liquid and let simmer for about six hrs. Occasionally turn the meat. The success of this meat depends upon slow cooking. Place meat onto a hot platter with gravy strained over it, and serve garnished with boiled carrots and sprigs of parsley.

TO BROIL STEAK

Steak should be at least $\frac{1}{2}$ in. thick. Have iron pan very hot, rub quickly with suet, then put in your steak, never putting fork into the lean meat, but always into the fat. When one side is seared, turn quickly, turning several times while broiling. Add salt and pepper. Serve on hot platter with pieces of butter.

VEAL BIRDS

Cut 1 slice of veal 1 in. thick into small squares and pound flat. Chop equal amount of bacon and onion, mix and spread onto each piece of veal, roll up and tie, then roll in mixture of flour, pepper, and salt. Fry 2 slices bacon in 1 tblsp. butter, then add veal, brown on all sides quickly, cover with boiling water and let simmer 2 hrs. Thicken gravy, and add ½ c. cream just before serving.

VEAL BIRDS WITH DRESSING

Cut thin slices of veal into pieces 2½ by 3 in. Make a bread dressing same as for any fowl, place small amount of dressing onto each square of veal and roll up, fasten with toothpicks. Brown birds in spider in 2 tblsp. of hot butter and lard, then remove to covered baker. Pour drippings from the spider over them, also a cream gravy made of 3 c. of milk, a large tblsp. butter, 1 tblsp. flour, salt and pepper to taste. Place into hot oven and bake ½ hr.

VEAL BREAST

2 lb. veal breast
1 onion, chopped
2 tblsp. butter
1 bunch celery, chopped
1 c. bread crumbs
Salt and Watkins' pepper to taste

Have the breast prepared for stuffing. Smother the onion in the butter, add the celery, crumbs and seasoning. Mix thoroughly, then fill breast, closing opening by sewing sides together.

VEAL CHOPS

Boil 2 lbs. veal till tender, in little water and salt. When done, grind through food chopper. Make a thick cream gravy, season with salt and pepper, a little dry mustard and nutmeg. Cool, then mold into veal chops, roll in egg and crumbs, fry brown in butter. When done, add more butter to spider, add flour and the veal stock for gravy. Add a can of mushrooms to gravy, then pour over veal chops.

VEAL CROQUETTES

1 c. chopped veal
1 tsp. lemon juice
1 tsp. chopped parsley
Salt and pepper to taste
½ tsp. celery salt
1 c. milk
2 tblsp. butter
2 tblsp. cornstarch

Scald milk, add butter, then stir in dissolved cornstarch and boil till thick and smooth. Pour this over the veal mixed thoroughly with all seasonings, mix well, then form into croquettes, roll in egg and crumbs and fry in deep hot fat.

VEAL LOAF

2 lbs. chopped veal
¼ lb. salt pork, chopped
2 tblsp. bread crumbs
½ c. milk

2 eggs, well beaten
1 tblsp. lemon juice
¾ tsp. salt
¼ tsp. Watkins' pepper

Mix thoroughly, form into loaf, place into bread pan, spread top with butter. Bake 3 hrs.

VEAL LOAF

(Very Good)

2 lbs. chopped veal
1 lb. chopped pork
1 c. bread crumbs
2 eggs, well beaten
1½ c. milk
1 tsp. each of sugar, salt and Watkins' pepper
Chopped parsley to taste

Shape into 2 loaves, put strips of bacon onto top and bottom of each, also 3 or 4 bay leaves on top. Baste often.

VEAL SHORTCAKE

1 pt. Wingold flour
2 tsp. Calumet baking powder
Salt to taste
¼ c. butter
1 egg, well beaten
Milk to mix soft dough

Sift dry ingredients, work in butter, mix with egg and milk. Spread one half in tin; spread with melted butter, put on rest of dough. Bake in quick oven. Fill with creamed veal. Chicken or any other meat may be used instead of veal.

VEAL SOUFFLE

1 c. milk
1 tblsp. butter
1 tblsp. Wingold flour
Salt
Watkins' pepper
1 c. chopped veal
2 eggs, beaten separately

Make cream sauce of butter, flour, and milk, stirring until smooth; add egg-yolks and take from fire. Add meat and fold in egg-whites. Put into buttered dish and bake 25 min. Any meat may be used instead of veal.

VEAL WITH RICE

2 c. chopped veal
¼ c. bread crumbs
1 egg, well beaten
Milk or stock to bind

Mix the above and season with salt, Watkins' pepper, celery salt, onion juice or pulp, and lemon juice. Line buttered baking dish with boiled rice, about ¾ in. deep; fill with meat; cover with rice; put on buttered cover; steam or bake 45 min.Turn out, serve with cream or tomato sauce. Any other meat may be used instead of veal.

WILD DUCKS OR PRAIRIE CHICKENS

Wash and clean fowl thoroughly. Cover with mild soda water for at least an hr. Place several strips of bacon into bottom of stew

kettle, then the fowl well seasoned with salt and pepper, then cover the fowl with several strips of bacon, add the least bit of water and simmer several hrs. During the entire process have as little water as possible in the kettle. This will give a better flavor and will brown the fowl a delicious brown. Serve with the gravy unthickened.

BROWN SAUCE

2 tblsp. butter
2 tblsp. Wingold flour
1 chopped onion
½ tsp. salt
⅛ tsp. Watkins' pepper
1 c. hot meat, fish, or vegetable stock

Brown butter and onion, add flour and brown. Add hot liquid and seasonings. Let cook 5 min. Serve hot with meat, dumplings, or vegetables.

CELERY SAUCE

2 c. milk
2 tblsp. chopped onion
⅔ c. chopped celery
4 tblsp. butter
4 tblsp. flour
1½ tsp. salt

Bring celery, onion, and milk to a boil in double boiler. Rub flour and butter together and add the hot liquid slowly. Return to double boiler and cook 15 min., then add the salt.

EGG SAUCE

6 hard boiled eggs, riced
1 c. cream
1 tblsp. butter
Salt and nutmeg to taste
4 tblsp. parsley, chopped fine

Mix eggs, cream, butter, salt, and nutmeg in double boiler, cook about 15 min. Take from fire, beat well, add parsley and pour hot over fish, cauliflower, asparagus, etc.

EGG SAUCE FOR FISH

2 c. hot milk
2 tblsp. butter
2 tblsp. Wingold flour
2 raw egg yolks, beaten
1 hard boiled egg
2 tsp. minced parsley

Blend flour and butter, then stir into the hot milk, mixed with a pinch of soda, in double boiler. Gradually add yolks and hard boiled egg, minced very fine, parsley, and salt to taste.

GAME SAUCE

1 tblsp. Watkins' whole pepper
1 tblsp. Watkins' cloves
1 pt. white vinegar
2 large onions
2 carrots, diced
1 tsp. salt
1 tblsp. sugar

Boil all the above, pour hot over the game or meat, and let stand 24 hrs. Sauce may be strained or used with the vegetables.

HORSERADISH SAUCE

3 tblsp. grated horseradish
1 tblsp. vinegar
¼ tsp. salt
⅛ tsp. Watkins' pepper
¼ c. cream, whipped

Mix thoroughly the first four ingredients, then add the whipped cream. Serve cold with cold meat or with cucumbers and tomatoes as a relish.

LEMON SAUCE FOR FISH

½ c. butter, creamed
3 egg yolks, beaten light
Juice of ½ lemon
½ tsp. salt
⅛ tsp. Watkins' pepper
1 c. hot water or stock
1 small onion, whole

Cook in double boiler until consistency of custard. Remove the whole onion before sauce thickens too much. Serve hot or cold.

MEAT OR FISH SAUCE

2 tblsp. vinegar
2 tblsp. water
1 small onion
4 egg yolks, slightly beaten
4 tblsp. butter, creamed
½ tsp. salt
¼ tsp. paprika

Boil vinegar, water, and onion. Remove onion and add the hot liquid to the egg, boil and stir until smooth and thick. Add butter, a little at a time, and stir until well blended.

MINT SAUCE FOR LAMB

4 tblsp. chopped mint leaves
1 tblsp. sugar
½ tsp. salt
1 tblsp. olive oil
½ c. vinegar

Let mint and sugar mixed stand 1 hr. in covered dish; add oil and hot vinegar, in which the salt has been dissolved. Serve hot with meat.

NEWBURG SAUCE FOR LOBSTER OR FISH

4 to 5 egg yolks, beaten light
3 tblsp. sherry
1 c. cream
1 c. milk
Salt and pepper to taste

Beat all ingredients together thoroughly, then cook in double boiler until smooth and thick, stirring constantly.

PIQUANTE SAUCE

3 tblsp. butter
4 tblsp. Wingold flour
½ tsp. salt
1 tblsp. chopped chives
1 tblsp. chopped olives
1 tblsp. chopped pepper

$1\frac{1}{2}$ c. stock
$\frac{1}{4}$ tsp. pepper
1 tblsp. chopped pickle
1 tblsp. capers
2 tblsp. vinegar

Brown the butter, add flour, mix thoroughly, then add stock, salt, and pepper. Boil last six ingredients together for 5 min. Add to sauce and simmer 20 min.

SWEET SOUR SAUCE

2 tblsp. butter
2 tblsp. Wingold flour
$\frac{1}{2}$ tsp. salt
$\frac{1}{8}$ tsp. pepper
2 tblsp. sugar
2 tblsp. vinegar
1 c. hot stock or vegetable liquor

Brown the butter, add flour and brown. Add seasonings, then hot liquid, stir until smooth and thick, add sugar and vinegar, again boil and beat until smooth. Serve hot with soup meat, carrots, string beans, etc.

THIN WHITE SAUCE

2 tblsp. butter, melted
$1\frac{1}{2}$ tblsp. Wingold flour
$\frac{1}{4}$ tsp. salt
$\frac{1}{8}$ tsp. Watkins' pepper
1 c. hot milk

Blend flour and butter, gradually add boiling milk, stir constantly until smooth and thick. Season and serve hot.

TOMATO SAUCE

4 tblsp. butter, melted
2 tblsp. onion
2 tblsp. grated carrot
4 tblsp. Wingold flour
1 tblsp. parsley
$\frac{1}{2}$ tsp. salt
1 c. stock
1 c. tomato

Cook onion, carrot, and parsley in melted butter 5 min. Strain, then add flour; when well blended, add stock and tomato. Simmer $\frac{1}{2}$ hr.

WHITE SAUCE. No. I

1 pt. scalded milk
$2\frac{1}{2}$ tblsp. Wingold flour
$2\frac{1}{2}$ tblsp. cold water
$\frac{1}{2}$ tsp. salt
2 tblsp. butter

Mix flour and cold water to smooth paste. Add more water until thin enough to pour gradually into hot milk. Cook until thick, stirring all the time. Add butter and salt. If cooked in double boiler, cook 20 min.

WHITE SAUCE. No. II

2 tblsp. butter
2 tblsp. Wingold flour
Pinch of Watkins' pepper
1 pt. hot milk
$\frac{1}{2}$ tsp. salt

Melt butter, add flour, and mix thoroughly. Put back from fire and slowly add milk, stirring constantly. Boil until thick. Add salt and pepper.

Pastry and Pies

GENERAL DIRECTIONS FOR PASTRY

All ingredients must be cold. Cut shortening into flour mixture, using two knives. Sprinkle the water by drops over the mixture, then mix into a soft dough with a fork. Drop onto floured board, sprinkle flour over dough, press down with rolling pin, roll quickly and lightly into sheet $\frac{1}{2}$ in. thick. Fold each side towards center, then lift from board, flour board and dough, then roll and fold again as before. Do this a third time and dough is ready to use. Handle all pastry as little and lightly as possible.

Fruit pies have an annoying habit of leaking juice when not properly put together. No such difficulty will be experienced if three level tblsp. of Wingold flour are mixed well with the sugar that is used for each pie. Moisten the rim or edge of the under pastry before pressing the upper one closely to it.

PASTRY

$1\frac{1}{2}$ c. Wingold flour
$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ scant c. shortening
$4\frac{1}{2}$ tblsp. cold water

Mix and sift flour and salt. Cut the shortening into the flour, using two knives. Add water, using a knife for mixing. Knead lightly into a ball. Cut in two, roll to fit pie tins.

PIE CRUST WITH EGGS

$1\frac{1}{2}$ c. Wingold flour
$\frac{1}{4}$ tsp. salt
1 tblsp. sugar
1 tsp. Calumet baking powder
$\frac{1}{2}$ c. lard or butter
2 eggs, beaten light

Mix like pie crust, using eggs instead of water.

TART PIE CRUST

2 c. Wingold flour
$\frac{1}{4}$ tsp. Calumet baking powder
$\frac{1}{2}$ tsp. salt
1 tblsp. sugar
1 c. lard
1 egg white, beaten stiff

Mix and sift dry ingredients, cut the lard into flour mixture, using two knives, then add a little cold water and beaten white. Mix to a moderately stiff dough, handling as little as possible, then roll out.

COOKIE DOUGH FOR PIES

2 c. Wingold flour
1 tsp. Calumet baking powder
$\frac{1}{2}$ c. sugar
2 tblsp. butter, creamed
1 egg, beaten light
$\frac{1}{2}$ c. milk

Mix and sift dry ingredients, add egg to butter, then add milk; combine both mixtures. Roll $\frac{1}{4}$ in. thick. Use for open pies only, that is for any fresh fruit or custard.

MUERBETEIG FOR PIES OR TORTEN

½ c. butter, creamed
1 egg yolk, beaten light
1 tblsp. brandy
1 c. Wingold flour
1 tsp. sugar
¼ tsp. salt

Mix and sift dry ingredients. Add yolk to butter, then add to flour mixture, add brandy. Press dough into pie tin or spring form ¼ in. thick, with hands. Fill with fruit or any desired filling and bake.

BANANA PIE

1 c. boiling milk
1 c. sugar
1 tblsp. cornstarch
2 eggs, beaten separately

Make a custard of the above, using egg-yolks. Stir constantly until thick. Slice two ripe bananas into the already baked crust, cover with the custard, and frost with the meringue made of egg-whites and 2 tblsp. sugar. Brown in oven.

BUTTER SCOTCH PIE

1 c. brown sugar
1 c. milk
¼ tsp. salt
2 tblsp. butter
3 tblsp. water
2 tblsp. cornstarch
2 egg yolks, well beaten

Boil together sugar, milk, salt, and butter, stirring constantly. Thicken with cornstarch dissolved in the water, then add yolks, beating well. Put into a baked pie crust and cover with well beaten whites, mixed with 2 tblsp. powdered sugar. Brown in quick oven.

CARAMEL PIE

2 eggs, beaten separately
½ c. brown sugar
⅔ c. milk
2 tblsp. Wingold flour

Make caramel by putting 1 large tblsp. butter and 1 large tblsp. dark brown sugar into a pan over fire, stirring constantly until dark brown. Mix sugar and flour, add to beaten yolks, then add milk; add this mixture to the caramel, beating thoroughly. Pour into baked crust, and cover with meringue made of the whites and 2 tblsp. powdered sugar. Brown in oven.

CARROT PIE

2 eggs, beaten light
½ c. sugar
1 c. milk
½ tsp. each Watkins' cinnamon, cloves and nutmeg
1 c. raw grated carrots

Mix and bake like pumpkin pie.

CHEESE PIE

2 c. cottage cheese
4 tblsp. cream
1 lemon, juice and rind
½ c. citron, cut fine

4 eggs, beaten separately
1 c. powdered sugar
½ c. raisins

Mix cream and cheese, press through colander, then add other ingredients, lastly the whites. Put into a baked pie crust, then put into oven to brown.

CHEESE STRAWS

1 c. Wingold flour
1 c. grated cheese
Salt and Watkins' pepper to taste
1 heaping tblsp. butter

Add enough water to make a dough that will roll thin. Mix with fork until stiff enough to cleave from sides of bowl. Roll dough as thin as pie crust; cut into strips ½ by 5 in. Bake 10 min. Delicious with salads.

CHOCOLATE PIE

5 tblsp. grated chocolate
1 c. sugar
1 tblsp Wingold flour
1 c. boiling water
2 egg yolks, beaten light
Pinch of salt.

Mix chocolate, sugar, flour, and salt, add to boiling water, then boil until it thickens. Put into baked pie crust and cover with meringue made of the egg whites and 2 tbsp. sugar. Bake a delicate brown.

CHOCOLATE CREAM PIE

3 eggs, beaten separately
¾ c. sugar
1 sq. grated chocolate
¼ tsp. salt

Add sugar to yolks, add chocolate and salt, then fold in the beaten whites. Bake with one crust. When ready to serve, cover with whipped cream.

COCOANUT PIE

2 eggs, well beaten
2 c. hot milk
½ c. sugar
1 c. cocoanut
1 tsp. Watkins' vanilla

Line plate with paste. Prick the paste and bake. Fill with cocoanut mixture, sprinkle top with cocoanut, then return to oven to bake a delicate brown.

CRANBERRY PIE

1 c. cranberries, cut fine
1½ c. sugar
3 level tblsp. Wingold flour
1 tblsp. butter

Mix sugar and flour, pour over this ¼ c. boiling water, add berries and butter. Pour into deep pie tin lined with a thin layer of dough; cover top with strips of crust, crossing each other, then bake.

CREAM PIE

2½ c. boiling milk
¾ c. sugar
2 tblsp. Wingold flour
2 eggs, well beaten
1 tblsp. butter
Pinch of salt
1 tsp. Watkins' vanilla

Make a custard of the above, stirring constantly until thick. Add this to the already baked crust. Cocoanut may be added to the custard, or the pie may be covered and served with whipped cream.

CREAM LEMON PIE

4 eggs, beaten separately
1½ c. sugar
2 lemons, juice and grated rind
2 tblsp. Wingold flour
¼ tsp. salt
2 c. boiling water

Mix sugar and flour, add lemon, salt, and water; boil until thick and smooth, then add beaten yolks. Put into a baked pie crust and cover with meringue made of beaten egg whites, pinch of salt, and ½ c. powdered sugar. Brown in oven.

CREAM PUFFS

1 c. boiling water
½ c. butter
1 c. Wingold flour
4 eggs

Put butter and water into a saucepan and place on front of range. As soon as the boiling point is reached, add flour all at once and stir constantly until mixture leaves the side of the pan in a smooth ball of dough. When dough is cool, add the eggs unbeaten, one at a time; beat until thoroughly mixed. Drop by tablespoonfuls onto buttered baking sheets 1½ in. apart, shaping with handle of spoon as nearly circular as possible. Bake in a moderate oven 30 to 35 min. When cool, make a cut into each, large enough to admit of Cream Filling or Whipped Cream, sweetened and flavored.

CUSTARD CHERRY PIE

Bake an ordinary cherry pie with lower crust only. When nearly done, take from oven and cover with following custard:

1 egg, beaten light
½ c. cream
2 tblsp. sugar

Mix thoroughly and pour over pie, return to oven and bake till custard is set.

GRAPE PIE

Stew grapes, remove skins and seeds by pressing through a ricer. To every c. of grape pulp, add ½ c. sugar; mix sugar with 3 level tblsp. Wingold flour. Pour into a pie tin lined with a thin layer of dough; cover with strips of crust and bake.

GREEN TOMATO MINCE MEAT

1 pk. green tomatoes, chopped
½ pk. apples, chopped
5 lbs. light brown sugar
1 c. vinegar
1 c. suet, chopped
2 tblsp. cinnamon
1 tblsp. cloves
1 tblsp. nutmeg
1 lb. raisins
1 lb. currants
1 lb. citron

Drain juice from chopped tomatoes; measure the pulp. Add same amount of water and 2 tblsp. salt. Boil 15 min. Drain, repeat the above process twice. Then add the remaining ingredients, boil 10 min. and seal hot.

JAM JUMBLES

½ c. butter
1 c. sugar
1 egg, well beaten
½ tsp. soda
½ c. sour milk
¼ tsp. salt
Wingold flour
Raspberry jam

Gradually add sugar to creamed butter, the egg, soda mixed with milk, salt, and flour to make a soft dough. Chill, roll to ¼ in. in thickness, cut with a round cutter. Onto centers of half the pieces put the jam. Make 3 small openings into remaining halves with a thimble, and put pieces together. Press edges slightly, and bake in rather hot oven.

LEMON PIE

1 c. sugar
3 tblsp. cornstarch
1 c. boiling water
1 tsp. butter
1 lemon, juice and grated rind
2 egg yolks

Mix sugar and cornstarch, add to boiling water, stirring constantly until clear. Add the other ingredients, then cool. Bake the lower crust, then fill with mixture and cover with meringue and bake until delicately brown.

LEMON SPONGE PIE

1 c. sugar
2 tblsp. Wingold flour
2 egg yolks
1 c. milk
1 lemon, juice and rind
¼ tsp. salt

Mix all ingredients and beat thoroughly, then fold in 2 beaten whites. Bake in one crust.

MINCE MEAT

2 lbs. fresh lean beef, chopped
1 lb. beef suet, chopped
5 lbs. sour apples, chopped
2 tblsp. Watkins' allspice
1 tblsp. fine salt
2½ lbs. brown sugar

1 lb. raisins
2 lb. currants
¾ lb. citron, cut fine
1 c. molasses
1 orange, juice and rind
1 lemon, juice and rind

Mix all ingredients together, then moisten with boiled cider.

MOCK CHERRY PIE

1 c. cranberries, chopped
½ c. raisins, chopped
1 c. sugar
½ c. cold water
1 tblsp. Wingold flour
Salt
1 tsp. Watkins' vanilla

Mix sugar, salt, and flour. Add water, vanilla, and fruit. Bake in two crusts.

MOCK MINCE PIE

2 c. raisins
1 c. boiling water
1 lemon, juice and rind
1 orange, juice and ½ rind
1 c. sugar
1 c. cracker crumbs
½ tsp. each Watkins' cinnamon, nutmeg, ginger, and allspice
½ tsp. salt
1 egg, beaten light

Pour boiling water over raisins, let cool, then add other ingredients. Bake between two crusts in moderate oven 1 hr.

NUT PIE

½ c. sugar
1 large tblsp. Wingold flour
2 c. boiling milk
1 tblsp. butter
2 egg yolks, beaten light
1 c. nuts, chopped
1 tsp. Watkins' vanilla

Mix sugar and flour, add to boiling milk, add butter, then boil until thick and smooth, gradually add yolks, nuts and vanilla. Put into baked pie crust and cover with meringue made of the egg whites and 2 tblsp. sugar. Bake a delicate brown.

OUR LEMON PIE

1 c. stale sponge cake crumbs
½ c. lemon juice
2 tblsp. butter, creamed
1 c. sugar
3 eggs, beaten separately
1 lemon rind, grated

Mix crumbs and lemon juice. Add beaten yolks to the butter, then sugar, rind, and salt to taste. Add crumbs to butter mixture, beat well, then fold in the whites. Bake in lower crust like custard pie. May be covered with meringue if liked.

PEACH PIE

Line a deep pie tin with a thin layer of dough, fill with halves of peaches, hollow side up. Into each half put 1 tsp. sugar, ½ tsp. butter,

pinch of cinnamon, then pour over and around peaches 1 c. cream mixed with 2 tblsp. flour and 2 tblsp. sugar. Mix sugar and flour and a pinch of salt before adding to cream. Bake a delicate brown.

PIEPLANT PIE

6 c. pieplant
3 c. sugar
4 tblsp. Wingold flour
3 tblsp. butter
3 egg yolks, beaten light

Cut pieplant very fine, let stand in cold water for 20 min. Drain, then mix with other ingredients. Use white for meringue to cover pieplant. Bake in slow oven.

PINEAPPLE AND APPLE PIE

Line pie plate with paste, fill with sliced apples, then cover with mixture made of $\frac{1}{2}$ c. shredded pineapple, $\frac{3}{4}$ c. sugar, 2 tblsp. flour, and $\frac{1}{4}$ tsp. salt. Mix sugar, flour, and salt thoroughly before adding to pineapple. Cover with upper crust and bake in medium oven 45 min.

POPPY SEED PIE

6 eggs, beaten separately
1 c. ground poppy seed
$\frac{3}{4}$ c. sugar
1 lemon rind, grated
$\frac{1}{4}$ c. blanched almonds, chopped

Beat yolks, then add ingredients given, folding in whites last. When ready to serve, cover with whipped cream.

PRUNE PIE

Line a deep pie tin with a thin layer of dough. Fill half full of cooked, pitted, and chopped prunes. Pour over the prunes a custard made of 2 egg yolks, $1\frac{1}{2}$ c. milk, 3 tblsp. sugar, $\frac{1}{4}$ tsp. cinnamon. Bake, then cover with meringue made of the egg whites and 2 tblsp. powdered sugar, brown in oven. Or cover with whipped cream just before serving

PUMPKIN PIE. No. I

$1\frac{1}{2}$ c. strained pumpkin
$\frac{2}{3}$ c. brown sugar
1 tsp. cinnamon
$\frac{1}{2}$ tsp. ginger
$\frac{1}{2}$ tsp. salt
2 eggs, beaten
$1\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. cream

Mix ingredients in order given and bake in one crust.

PUMPKIN PIE. No. II

Bake pumpkin in oven, scrape out seeds and soft fibres. Then scrape pumpkin pulp, put through ricer, and cook until fairly dry.

1 c. pumpkin
½ c. brown sugar
½ tsp. each Watkins' cinnamon and ginger
Pinch salt
1 egg, well beaten
2 c. milk

Mix in order given, scald, cool, fill baked pie crust, and bake.

RAISIN PIE

1 c. raisins
1 c. hot water
1 tblsp. Wingold flour
1 c. sugar
2 tblsp. melted butter
1 lemon, juice and grated rind

Pour water over raisins, mix flour and sugar, add to butter, then combine both mixtures and add lemon. Mix thoroughly, then bake with two crusts.

RAISIN TARTS

1 c. raisins, chopped
1 c. sugar
1 lemon, juice and grated rind
1 egg

Mix the above ingredients thoroughly. Make pie crust, roll and cut with large cookie cutter. Place filling onto one half of each, folding over the other half. Moisten edges and press firmly together. Prick tops with fork, spread with cream and bake.

RASPBERRY CURRANT PIE

1 c. ripe currants
2 c. raspberries
1 c. sugar
3 level tblsp. Wingold flour

Mix sugar and flour, then mix with berries. Line pie plate with crust, put in the fruit, wet edges of under crust, cover with upper crust, pressing the edges close together. Prick the upper crust with fork for the escape of steam. Bake till crusts are well browned, at least 45 min.

SOUR CREAM PIE

1 c. sour cream
½ c. sugar
1 tblsp. Wingold flour
½ tsp. each Watkins' cinnamon and cloves
¾ c. chopped raisins
2 eggs, beaten separately

Mix sugar, flour, and spices, then add cream, beaten yolks, and raisins. Bake in one crust, then cover with meringue made of the egg whites and 2 tblsp. sugar. Brown in oven.

WINDBEUTEL

1 c. hot water
2 oz. or ¼ c. butter
⅛ tsp. salt
¼ tsp. nutmeg
1 c. Wingold flour
¼ tsp. Calumet baking powder
4 eggs

Bring water, butter, salt, and nutmeg to a boil, add flour mixed with baking powder and mix thoroughly. Boil till very thick and until dough loosens from the sides, about 5 min., stirring constantly. Cool, then add unbeaten eggs, one at a time, beating thoroughly each time with the hand. Fry in hot lard, dipping spoon into lard each time before dropping portion of dough from spoon into the lard. Fry just a few at a time, since they need plenty of space to puff up. Fry to golden yellow color, then roll while still warm in powdered sugar.

POTATO WINDBEUTEL

Dampen boiled mashed potatoes with milk. To every cup of potato mixture use 2 eggs, beating them separately. Add salt and nutmeg to taste. Mix thoroughly, folding in beaten whites last. Fry in hot lard, dipping spoon into lard each time before dropping dough, the size of a walnut, from spoon into the lard. Fry just a few at a time to delicate yellow color, then roll while still warm in mixture of sugar and cinnamon.

Pickles and Jams

BEAN RELISH

2 qts. beans
4 large onions
1 large head cabbage
1 green and 1 red pepper
2 c. white sugar
½ c. salt
2 tsp. celery seed
1 qt. cider vinegar
2 c. water
½ tsp. tumeric
3 tsp. dry mustard
½ c. Wingold flour

Cut beans into small pieces, put onto fire with cold water and boil until barely tender. Chop onions, cabbage, and peppers rather fine, then put into the kettle with sugar, salt, celery, drained beans, vinegar, and water. Boil slowly for 10 min., then add the flour, tumeric and mustard mixed smooth with little water, then boil all together 5 min. Bottle and seal.

BOILED CUCUMBERS

3 doz. cucumbers
1 doz. medium onions
1 qt. vinegar
1 large c. sugar
1 tsp. Watkins' pepper
2 tsp. mustard seeds
2 tblsp. grated horse-radish

Peel, slice and salt cucumbers and onions separately and let stand over night, drain in the morning. Mix and bring to a boil the remaining ingredients, then add cucumbers and onions and boil until tender and clear. Bottle and seal.

CAULIFLOWER AND CARROTS

1 large head cauliflower
2 qts. small carrots

Divide cauliflower into separate flowerets, scrape carrots, then boil each separately until quite tender in salt water, drain, then put alternately into qt. jars and cover with hot syrup made of 3 c. vinegar, ½ c. water, 3 c. sugar, some cinnamon stick or mixed spices. Seal and let cool before putting away.

CELERY RELISH

3 qts. green tomatoes
3 large cabbage heads
1 qt. onions
2 green peppers
1 red pepper
3 stalks of celery

Chop fine, salt, and let stand over night. Drain. Add

3 qts. vinegar
4 c. sugar
1 large tblsp. white mustard seeds
1 large tblsp. celery seeds
1½ oz. tumeric

Bring to a boil. Add 1 c. flour and the tumeric moistened with water. Boil thoroughly but not too long, for then it loses its crispness. Can and seal.

CHICAGO HOT

1 pk. ripe tomatoes
2 c. chopped onions
2 c. chopped celery
2 c. white sugar
4 c. cider vinegar
½ c. salt
½ c. white mustard seed
6 each red and green peppers

Chop the tomatoes fine and drain 3 hrs., add the chopped peppers and all other ingredients, mix thoroughly, then put into jars and seal.

CHILI SAUCE

Chop 1 pk. ripe tomatoes, mix with 1 c. salt, let stand over night, then drain. Chop separately 2 c. celery, 2 onions, 3 sweet peppers and add to the above. Mix 3 c. light brown sugar, 3 pts. vinegar, 1 tblsp. cinnamon, and 1 tblsp. pepper, then add chopped ingredients, mix thoroughly, bottle and seal. ½ c. horse-radish may be added to this rebipe if desired.

CHOW CHOW

1 pk. green tomatoes
1 large head cabbage
6 onions
2 red peppers
2 qts. vinegar
2 c. sugar
1 tsp. each Watkins' cloves, allspice, ginger, cinnamon

Chop first 4 ingredients fine, boil 30 min. in 1 extra qt. vinegar mixed with 1 small c. salt, then drain, and add to vinegar, sugar, and spices, well mixed, and boil until tender. Put into jars and seal.

CORN RELISH

1 qt. raw corn
3 c. chopped cabbage
1 c. chopped celery
2 red peppers, chopped
1 chopped onion
3 c. vinegar
1 c. sugar
2 tblsp. salt
3 tblsp. Watkins' mustard
¼ tsp. tumeric

Bring vinegar and seasonings to a boil, add the rest of the ingredients and boil until corn is tender, bottle, and seal.

DILL PICKLES

Fill 2 qt. jar with pickles and 2 sprays of dill, add 2 tblsp. salt, 2 tblsp. vinegar, 2 tblsp. sugar, fill jar with fresh water, screw up tight, let stand in sun until water looks milky.

GREEN TOMATO PICKLE

½ pk. green tomatoes
¼ pk. skinned onions
2 qts. cider vinegar
2 lbs. brown sugar
¼ lb. each black and yellow mustard seeds
2 tblsp. each Watkins' cloves, ginger, and cinnamon
¼ tsp. pepper
1 oz. tumeric

Slice tomatoes and onions, salt well, and let stand over night, drain. Tie spices into a bag, and put into a kettle with vinegar and sugar, heat to the boiling point, add the pickles and let simmer until transparent and tender. Bottle and seal.

INDIA CHUTNEY

½ pk. ripe tomatoes
4 onions
¼ pk. apples
1 red pepper
1 tblsp. salt
2 qts. vinegar
1 tblsp. white pepper
2½ lbs. brown sugar
2½ lbs. sultana raisins
1 tblsp. each Watkins' ginger, cloves, cinnamon,. allspice

Skin and chop tomatoes, onions, and apples. Take seeds from pepper and chop. Cook all ingredients together until soft, about the consistency of marmalade. Put into glasses and seal. If vinegar is very strong omit 1 c. and add 1 c. water.

MUSTARD PICKLES

(Very good)

1 qt. small pickles
1 qt. large pickles, cut
1 qt. green tomatoes, cut
1 qt. small white onions
4 green peppers, seeded and cut
⅛ tsp. white pepper

4 stalks celery, cut
1 cauliflower, divided
¼ tsp. paprika

Dressing

1 c. Wingold flour
3 tblsp. Watkins' mustard
1 tblsp. tumeric
2 c. sugar
3 c. vinegar
1 c. water

Brine

1 c. salt
3 qts. water

Soak all vegetables, except tomatoes, in brine 24 hrs. Soak tomatoes, in stronger brine. Drain vegetables. Add a fresh brine and cook all vegetables together until tender, but not soft—about 10 or 15 min. Drain carefully. Cook the dressing in a double boiler ½ hr., then add to vegetables, and just bring to a boil. Seal in pt. jars while boiling hot. This recipe makes 6 pts.

OIL PICKLES

4 doz. small cucumbers
1 qt. vinegar
½ scant c salt
½ c. sugar
½ c. black mustard seed
½ c. yellow mustard seed
2 large tblsp. celery seed
1 c. olive oil

Slice cucumbers crosswise without peeling. Mix all other ingredients thoroughly, then pour over cucumbers and let stand over night. Put into jars and seal.

PICKLED CHERRIES

Pit cherries, let stand in good white vinegar 24 hrs., then weigh the mixture and add same amount of sugar. Stir every day until sugar is dissolved. Put into jars and seal.

PICKLED CRABS

Steam the crabs, then put them into jars and cover with following boiling mixture. 2 c. vinegar, 1 c. water, 2½ c. sugar, with cinnamon, allspice and cloves placed into little bag, one for each jar.

PICKLED PEACHES

1 pk. peaches
4 lbs. brown sugar
1 qt. vinegar
2 oz. stick cinnamon
4 cloves in each peach

Boil sugar, vinegar, and cinnamon together 20 min. Stick cloves into peeled peaches, then put them into the syrup and boil until easily pierced with a fork. Put peaches into jars, fill with hot syrup and seal.

SPICED PEACHES OR PICKLES

7 lbs. peaches, peeled
4 lbs. sugar
1 tsp. Watkins' cloves
2 tsp. Watkins' allspice

1 pt. cider vinegar
½ oz. ginger root
2 tsp. Watkins' cinnamon
½ tsp. mace

Mix and separate the spices into four parts, putting each part into a little muslin bag. Boil vinegar, sugar, and spices, pour boiling hot over peaches in a stone jar and let stand over night. Drain juice from peaches into a kettle, boil up and again pour over peaches, repeating this process for nine successive mornings. May be left in stone jar, or placed into mason jars with boiling syrup and sealed.

SWEET PICKLES

Put 1 pk. washed small pickles into a crock, pour boiling water mixed with 1 c. salt over them and let stand over night, drain and put pickles into kettle, cover with cider vinegar and bring to a boil, then put pickles with vinegar into the crock and let stand 2 days, drain, put into jars and cover with following syrup.

1 gal. cider vinegar
4 lbs. brown sugar
3 red peppers
1 tblsp. whole cloves
1 large stick cinnamon

Boil all together 15 min., then pour hot over pickles and seal the jars.

SWEET SLICED PICKLES

(Very good)

1 doz. cucumbers
1 doz. small onions
1 tsp. white mustard seed
1 tsp. celery seed
1 tsp. cassia, or cinnamon buds
1 tsp. tumeric powder
1 tsp. ground pepper
1 tsp. ginger
2 c. sugar
1 qt. vinegar

Slice onions and cucumbers, salt and let stand an hr. or two. Drain, then boil in the vinegar, sugar, and spices until tender, bottle and seal.

TOMATO CATSUP

Boil 1 pk. ripe tomatoes, 4 large onions, and ¾ c. salt until tender, then rub through a sieve and boil with following ingredients.

1 qt. vinegar
1 c. sugar
2 tblsp. Watkins' pepper
½ tblsp. cloves
1 tblsp. allspice
1 small tsp. red pepper

Boil slowly about 2 hrs., then bottle and seal.

WATERMELON RIND

(Delicious)

Boil 1 gal. pared and sliced watermelon rind in water enough to nearly cover and 2 large tsp. salt until tender enough to pierce with silver fork. Drain in colander over night. Put into bottles and cover with following hot syrup. Boil 1 c. vinegar and 2 c. sugar slowly for about 15 min., add from 5 to 10 drops of cinnamon and clove oil.

WINONA RELISH

1 doz. green peppers
1 doz. red peppers
10 onions (Medium)
3 c. vinegar
2 c. sugar
3 tblsp. salt

Take seeds and centers from peppers and scald peppers for 10 min. Press water out and grind peppers and onions through food chopper, using medium knife. Put all into kettle and cook 15 min. Put into Mason jars.

CANNED GROUND CHERRIES

3 qts. ground cherries
3 c. sugar
1 lemon, sliced very thin
1 c. water

Boil until cherries are soft. Bottle and seal.

CRANBERRY JELLY

Boil 4 c. cranberries with 2 c. boiling water about 15 min .Strain, then add as much sugar as juice obtained and boil 10 min. Pour into moulds, cool, and serve. A little grated orange rind boiled with berries, adds greatly to the flavor.

DELICIOUS CONSERVE

1 box currants
1 box gooseberries
2 oranges
Sugar

Use pulp of both oranges, and the rind of one, boiled tender and put through food chopper. Mix, add sugar, lb. for lb., then boil until thick.

FOUR FRUIT JAM

1 qt. raspberries
1 qt. cherries
1 qt. currants
1 qt. gooseberries
2 qts. sugar

Crush all fruits, mix with the sugar, then boil 40 min.

GERMAN APPLE BUTTER

Pare, quarter, and core ripe apples. Put them into a preserving kettle with enough fresh sweet cider to cover them. Cook until clear and soft, then mix thoroughly with a large wooden spoon and boil until thick like marmalade. Place into jars and seal. No sugar is used.

GOOSEBERRY JAM

Pick the berries just as they begin to turn, wash and weigh them, to 4 lbs. of fruit add $\frac{1}{2}$ c. water, boil until soft, then add 4 lbs. sugar and boil until clear.

GRAPE CONSERVE

7 lbs. grapes
7 lbs. sugar
1 lb. walnuts, chopped
1 lb. raisins, chopped

Wash grapes, remove pulp and cook, then remove seeds by putting through sieve. Add skins to sugar and pulp, add the other ingredients and cook until thick. Bottle and seal.

GREEN TOMATO PRESERVE

7 c. tomato pulp
½ lemon, sliced thin
6 c. sugar
Pinch of salt

Cut tomatoes into small pieces, boil till tender, put through colander, then measure 7 c. of pulp. Boil ingredients together for 2 hrs. over slow fire.

ORANGE MARMALADE

Select juicy fruit with soft skin. Shave thin.

2 oranges 1 grapefruit 2 lemons

Do not use cores. Measure, and add three times as much water. Let stand over night; in morning boil 10 min.; again let stand over night. Measure, and take equal amount of sugar. Add ¼ tsp. salt. Boil marmalade 1 hr. without sugar, then add sugar and boil until it jellies. Put into glasses and seal.

ORANGE PIEPLANT JAM

3 lbs. pieplant, cut fine
3 lbs. sugar
3 oranges, chop peel and pulp separately
¾ lb. sugar

Mix pieplant and 3 lbs. sugar and let stand over night. Mix orange peel and pulp with ¾ lb. sugar and let stand over night. In morning cook pieplant mixture until tender, then add orange mixture and boil 30 min. or until it jellies. Put into glasses and seal.

PEACH BUTTER

Remove skins, cut up peaches into a preserving kettle with a very little water and boil slowly until soft. Put fruit through colander, to each qt. of strained fruit, add 1½ lb. of sugar, boil very slowly stirring often for 1 hr. Put into jars and seal.

PEACH MARMALADE

1 qt. sliced peaches
1 orange, pulp and rind
1 qt. sugar
1 lemon, pulp and rind

Mix thoroughly, then boil 2 hrs.

PEAR MARMALADE

5 qts. sliced pears
5 c. sugar
1 orange, juice and rind
½ lemon, juice and rind
⅛ lb. chopped almonds

Simmer slowly several hrs. until thick. Bottle and seal.

PLUM CONSERVE

1 basket blue plums
4 lbs. sugar
Juice of 2 lemons
Juice of 3 oranges
1 orange rind, grated
1½ lb. raisins, chopped

Mix, then cook 40 min. Almonds may be used instead of raisins.

RASPBERRY JAM

To 4 qts. of raspberries, add 3 qts. of sugar. Crush berries after measuring, mix with sugar, boil slowly 20 min., then bottle and seal.

RED RASPBERRY AND CURRANT JAM

To every lb. of fruit, half berries and half currants, take ¾ lb. sugar and ½ scant c. water. Boil fruit and water slowly for 30 min., add sugar then boil 20 min.

RHUBARB CONSERVE

2 lbs. rhubarb
½ lb. raisins, chopped
4 lb. sugar
3 oranges, pulp and rind
¼ lb. figs, chopped
½ lb. pecans
1 c. water

Skin and cut rhubarb into preserving kettle, add all ingredients, except nuts, boil ½ hr., then add nuts. Fill into jars and seal.

SPICED GOOSEBERRIES

5 lbs. gooseberries
3 lbs. sugar
1 large pt. cider vinegar
1 tsp. each whole cloves, allspice, and cinnamon
1 scant tblsp. salt

Place the spices into a little cloth bag. Boil vinegar, sugar, and spices for 5 min. In meantime mash the berries, add them to the boiling mixture, and boil 15 min. Put into jars, and seal.

STRAWBERRY JAM

To every lb. of berries use 1 lb. of sugar. Put a layer of berries into preserving kettle, then a layer of sugar and so on until fruit and sugar are used up, not using too much at one time. Bring slowly to the boiling point, then boil 20 min. Put into glasses and seal.

Puddings and Desserts

GENERAL DIRECTIONS FOR CUSTARDS

For custards, eggs should be thoroughly mixed, not beaten light, hot milk should be added gradually, stirring all the time. Custards should be boiled in a double boiler or over a slow fire; when baked in oven, set pudding dish into pan of water. Boiled custard is done when it coats the spoon, if boiled too long, it will curdle. If a custard curdles, put into pan of cold water immediately and beat with Dover beater until smooth. Baked custard is done when a knife inserted into custard comes out clean. For a soft custard use only yolks of eggs.

APPLE FLUFF

1 large apple, peeled and grated
½ c. sugar
1 tblsp. lemon juice
1 egg white, unbeaten

Put all ingredients into a qt. measure, use Dover beater and beat until stiff and white. Serve with custard sauce.

APPLE PUDDING

4 tart apples, chopped fine
1 tblsp. butter, melted
¾ c. sugar
2 eggs
1 c. milk
¼ tsp. salt
1 c. Wingold flour
1 tsp. Calumet baking powder

Mix ingredients in order given, adding apples last. Mix thoroughly, then fill into greased cups and bake 20 min. Serve with any sauce.

APPLE PUDDING WITH BREAD CRUMBS

2 c. soft bread crumbs
2 tblsp. melted butter
½ c. sugar
¼ tsp. Watkins' nutmeg
1 lemon rind, grated.
1½ qts. sliced sour apples

Mix crumbs and butter, add nutmeg and lemon to sugar. Butter a baking dish, put in a layer of crumbs, then apple and sugar, continue alternating layers, having crumbs on top. If apples are not juicy, add ½ c. water, and if not tart, add juice of ½ lemon. Bake slowly. Serve with cream.

APPLE RICE

2 apples, sliced and cooked
2 c. hot rice
3 eggs, beaten separately
½ c. sugar
½ c. milk
¼ tsp. salt

Add yolks mixed with milk, sugar, and salt to rice. Mix thoroughly, add apples, and lastly beaten whites. Bake ½ hr. in well greased baking dish. Serve with cream.

APPLE ROLL

6 apples, pared, cored and quartered
1 c. sugar
1 tblsp. butter

Cover apples with water and boil. When tender, lift the apples out. Add sugar to the water, also the butter, boil just a moment. Make a rich biscuit dough, roll out, put apples onto dough, and roll up like jelly roll. Put into pan, pour sauce from the apples over the roll, and bake at least 30 min. Eat warm or cold, with or without cream.

APPLE SNOW

¾ c. apple pulp
Powdered sugar
3 egg-whites, beaten very stiff

Pare, quarter, and core 4 apples. Steam until soft and put through colander. Measure ¾ c. of the pulp; sweeten to taste and add gradually to beaten whites. Add 1 tblsp. lemon juice. Serve with custard sauce. (See index.)

APPLE TAPIOCA PUDDING

¾ c. pearl tapioca
6 c. cold water
½ tsp. salt
8 apples, pared and cored
½ c. sugar
1 lemon, juice and rind

Soak tapioca over night in 6 c. cold water in double boiler. In morning boil until transparent, add salt, sugar and rind. Arrange apples in baking dish, fill cavities with sugar and lemon juice, cover with tapioca and bake until tender, adding 1 tsp. butter before taking from oven. Serve with sugar and cream.

BAKED APPLE DUMPLINGS

Make baking powder biscuit dough, cut out as for biscuits. Put a quarter of an apple into each biscuit, fold over carefully. Place biscuits into baking pan. Pour over them, before baking, a sauce made of 2 tblsp. butter, 1 c. sugar, 1 tblsp. Wingold flour, 1 pt. boiling water, ¼ tsp. Watkins' nutmeg. Bake in quick oven about 20 min.

BAKED CARAMEL CUSTARD

½ c. sugar
1 qt. boiling milk
4 eggs, beaten light
¼ tsp. salt
1 tsp. Watkins' vanilla

Put sugar into omelet pan over fire, stir constantly until melted to a syrup, then add gradually to hot milk, mix thoroughly, then add to eggs, add salt and vanilla. Bake as cup custard.

BAKED COCOANUT PUDDING

5 egg whites, beaten stiff
½ c. sugar
1 fresh cocoanut, grated

Beat sugar and whites 10 min. Put a layer of the cocoanut into buttered pudding dish, then a layer of beaten egg, then repeat, having a layer of cocoanut on top. Set pudding dish into a pan of hot water and bake ½ hr. Serve with whipped cream.

BAKED CUSTARD

3 tblsp. melted butter
¼ c. Wingold flour
1 c. scalded milk
4 eggs, beaten separately
¼ c. sugar

Add flour to butter, gradually add milk, stirring constantly until smooth and thick. Add sugar to yolks, then combine the two mixtures, cool, then fold in beaten whites. Bake in greased pudding dish ½ hr. in moderate oven. Serve at once with cream sauce.

BANANA DESSERT

2 c. whipped cream
¼ c. powdered sugar
½ tsp. Watkins' vanilla
1 doz. lady fingers
½ doz. bananas

Line glass bowl with split lady fingers, cover bottom with a layer of sliced bananas, then a layer of whipped cream, mixed with sugar and vanilla, and so on until dish is filled. Have cream for top layer; garnish with cherries and chopped nuts. Place onto ice for 1 hr. and serve cold.

BIRTHDAY PUDDING

Arrange in layers in baking dish 1 doz. macaroons, 1 doz. lady fingers, 1 doz. cocoanut cakes. Cover with custard seasoned with 2 tblsp. wine, then sprinkle with cocoanut. Bake in oven until well set and brown.

BOILED COCOANUT PUDDING

2 c. milk
2 tblsp. cornstarch
1 scant c. sugar
⅔ c. cocoanut
4 egg whites, beaten stiff
¼ tsp. salt

Boil the milk, add cornstarch dissolved in little cold water, sugar and salt, stir until smooth, fold in whites, then add cocoanut. Boil a moment longer, then beat until cold. Serve with custard sauce.

BREAD PUDDING

2 c. bread crumbs
1 qt. scalded milk
2 eggs. beaten light
¼ c. melted butter

$\frac{1}{3}$ c. sugar

$\frac{1}{2}$ tsp. salt

1 tsp. Watkins' vanilla

Soak crumbs in milk, cool, add the other ingredients, bake 1 hr. in greased pudding dish in slow oven. Serve with any desired sauce.

BROWN SUGAR DESSERT

2 tblsp. cornstarch

$\frac{1}{2}$ c. cold water

2 c. brown sugar

2 c. water

Dissolve cornstarch in $\frac{1}{2}$ c. of water, add sugar, then 2 c. water. Boil till thick. When cool, add $\frac{1}{2}$ c. almonds, blanched and chopped. Serve cold in sherbet glasses with whipped cream.

BURNT SUGAR CUSTARD

4 c. scalded milk

5 eggs, well beaten

$\frac{1}{2}$ tsp. salt

1 tsp. Watkins' vanilla

1 c. sugar

Melt sugar to light brown syrup in saucepan over fire. Add hot milk and cook until free from lumps. Pour this gradually into beaten eggs. Add salt and flavoring. Pour into buttered custard cups. Set these into pan containing hot water. Bake in moderate oven until custard is firm. If a clean cut can be made with a knife, the custard is done.

CARAMEL CUSTARD

3 eggs, beaten light

3 tblsp. sugar

$1\frac{1}{2}$ c. cream

1 tsp. Watkins' vanilla

Beat sugar and eggs very light, add cream, beat again until smooth, add vanilla. Melt extra sugar in a spider to a syrup. Put 1 tblsp. syrup into bottom of each of six buttered cups, add of the above mixture to each cup. Bake 15 min. in pan with hot water.

CARAMEL RICE PUDDING

1 c. rice

6 c. milk

1 tsp. salt

2 eggs, beaten

1 c. sugar

$\frac{1}{2}$ orange rind, grated

Cook rice in milk in double boiler 2 hrs., then add salt, eggs, and orange rind. Melt sugar to a golden brown liquid, pour into a hot buttered pudding dish, coating the whole inner surface. Add rice, cover and cook in oven in pan of hot water 20 min. Let stand 5 min. after removing from oven, turn on serving dish and serve with cream or custard.

CARROT PUDDING WITHOUT EGGS

1 qt. cooked carrots, mashed

$\frac{1}{2}$ lb. suet, chopped fine

$\frac{1}{2}$ lb. citron, cut fine

2 c. Wingold flour

½ c. sugar
¾ lb. currants
¾ lb. raisins
1½ tsp. salt
1 tsp. Watkins' cinnamon
½ tsp. each Watkins' cloves and nutmeg

Dredge fruit with flour. Mix and sift flour, salt, and spices. Mix in order given, adding fruit last. Steam 3½ hrs. in a buttered mold.

CHOCOLATE BLANC MANGE

½ pkg. gelatin
1 c. water
½ c. grated chocolate
2 c. boiling milk
1 c. sugar
3 egg whites, beaten stiff

Soak gelatin in water 1 hr., then add to boiling milk, add chocolate and sugar, and boil about 10 min., cool, then fold in the beaten whites, mixing thoroughly. Serve cold with custard or cream sauce.

CHOCOLATE BREAD PUDDING

2 c. bread crumbs
4 c. scalded milk
2 sq. chocolate, melted
⅔ c. sugar
¼ tsp. salt
1 tsp. Watkins' vanilla
2 eggs, beaten light

Soak crumbs in milk for ½ hr., then add sugar, chocolate, salt, vanilla and eggs. Bake in greased pudding dish. Serve with whipped cream or hard sauce.

CHOCOLATE MACAROON PUDDING

1 tblsp. granulated gelatin
2 tblsp. cold water
4 tblsp. boiling water
2 c. cream, whipped
½ doz. macaroons, crushed
¼ lb. sweet chocolate, grated

Soak gelatin in cold water, add boiling water, stirring constantly until dissolved, cool, then add to whipped cream. Into one half of the whipped cream mixture stir the chocolate, into the other half the macaroons. Place into a dish alternating layers, place onto ice until hard.

CHOCOLATE PUDDING

(For Eight)

⅓ c. cornstarch
2 c. milk
¼ cake bitter chocolate
1 scant c. sugar

Dissolve cornstarch in bit of cold milk; add 2 c. of milk and chocolate shaved fine, also sugar. Stir constantly and boil until it thickens; take from fire and stir until perfectly smooth. Serve in sherbet cups with cream and wafers.

CHOCOLATE PUDDING WITH EGGS

3 c. milk
2 eggs, beaten light
1 c. sugar
3 large tblsp. cornstarch
2 sq. chocolate, grated
1 tsp. Watkins' vanilla

Heat milk in double boiler to boiling point. Beat sugar and eggs, then add cornstarch dissolved in little water, and chocolate. Add this mixture to boiling milk, boil until thick, then beat well. Flavor with vanilla. Serve with cream while still warm.

CHOCOLATE TAPIOCA

½ c. minute tapioca
3 c. milk, scalded
½ c. sugar
1 sq. chocolate, melted
½ tsp. salt
½ tsp. Watkins' vanilla

Soak tapioca over night, add to scalded milk in double boiler, add sugar, salt, and chocolate. Cook and stir 30 min. Take from fire, add vanilla, and pour into a mold. Serve cold with whipped cream or a custard sauce.

COCOANUT BREAD PUDDING

2 tblsp. melted butter
4 tblsp. sugar
2 eggs, beaten light
½ lemon rind, grated
1 c. bread crumbs
1 c. cocoanut
1 qt. milk
¼ tsp. salt

Soak cocoanut in half the milk, boiling hot, for 1 hr. Soak crumbs in other half of milk, combine the two, then add other ingredients, beat well, then place into pudding dish and bake in moderate oven until well set and brown.

COCOANUT CARAMEL PUDDING

1 c. sugar
2 c. boiling milk
3 eggs, beaten light
1 tsp. Wingold flour
1 tsp. Watkins' almond extract
¼ tsp. salt
1 c. cocoanut

Put ½ of the sugar into an omelet pan over fire, stir constantly until melted to a syrup, then add to boiling milk. Mix rest of sugar and flour, add to eggs, then combine both mixtures, add salt, cocoanut, and almond. Set pudding dish into pan of hot water until well set. Serve cold with whipped cream.

CORNSTARCH PUDDING

2 c. milk, scalded
4 tblsp. cornstarch
⅛ tsp. salt
3 tblsp. sugar
3 egg whites, beaten stiff
½ tsp. Watkins' vanilla

Mix cornstarch, salt, and sugar, add to milk, stirring constantly until smooth and thick; cook over hot water ½ hr. Add whites, beat well, flavor, and mold. Chill and serve with chocolate or any desired sauce.

COTTAGE PUDDING WITH RASPBERRY JAM

½ c. butter, creamed
1 c. sugar
1 egg, beaten light
1 c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder
½ tsp. Watkins' vanilla

Bake in muffin tins. Slit top of each cake and fill with red raspberry jam. Serve with whipped cream.

CREAM CUPS

Bake sponge cake in gem pans. Hollow out the centers and fill with whipped cream, mixed with beaten egg white, sweetened and flavored. Decorate with candied cherries, grated cocoanut, or grated chocolate. Cups may also be filled with cocoanut custard, covered with meringue and browned in oven.

CUP CUSTARD

1 qt. milk
4 eggs, beaten
½ c. sugar
¼ tsp. salt
½ tsp. Watkins' nutmeg

Beat sugar and yolks, add salt and gradually the hot milk. When sugar has dissolved, pour into buttered cups and sprinkle top with nutmeg. Set cups into pan of hot water and bake in moderate oven until a knife inserted into custard comes out clean.

CUSTARD APPLES

Pare and core apples enough to cover the bottom of a deep baking dish, fill the centers with butter, sugar, and nutmeg; add a little water and place into oven. When partly baked pour over a rich custard and finish baking.

DATE WHIP

1 c. chopped dates
½ c. boiling water
1 tblsp. lemon juice
3 egg whites, beaten stiff
⅓ c. sugar
½ tsp. salt

Cook dates in boiling water until tender, press through colander. Add sugar to whites, beat 5 min., add lemon and salt. Carefully fold in date pulp, place into buttered baking dish or individual cups and bake a delicate brown. Serve with whipped cream or custard sauce.

DELICIOUS BREAD PUDDING

1 large tblsp. butter
½ c. sugar
3 eggs, beaten separately
1 lemon rind, grated
2 c. bread crumbs
2 c. milk

Mix ingredients in order given, using yolks of eggs only. Place into greased pudding dish and bake. When done, spread top with a layer of jelly or jam, then cover with whites mixed with 3 tblsp. sugar. Brown in oven, then serve with whipped cream.

DELICIOUS FIG DESSERT

½ pkg. gelatin
½ c. cold water
1 c. figs, chopped fine and stewed
1 c. maple syrup
1 pt. whipped cream
½ c. nuts, chopped fine
Pinch of salt

Soak gelatin in the cold water, set dish into hot water to dissolve gelatin. Mix stewed figs, gelatin, syrup, nuts, and salt. When mixture begins to harden, add whipped cream. Chill and serve in sherbet glasses.

DELICIOUS WINE DESSERT

1 c. white wine
6 eggs, beaten separately
2 c. raspberries
1 lb. macaroons
Sugar to taste
¼ tsp. salt

Heat the wine with salt and sugar to taste, gradually pour over beaten yolks, boil a few moments, then cool. Mix raspberries with sugar, then arrange in a baking dish a layer of macaroons, raspberries, and wine sauce alternately until dish is full. Cover with meringue made of whites and powdered sugar. Bake a delicate brown in oven.

ENGLISH PLUM PUDDING

1 lb. seeded raisins
1 lb. currants
1 lb. citron, cut fine
1 lb. beef suet, put through chopper
1 lb. bread crumbs
½ lb. flour
¾ lb. candied lemon
1 orange-rind, grated
8 eggs, beaten light
½ pt. milk
2 tblsp. cinnamon
1 tblsp. ginger
1 nutmeg, grated
½ tsp. salt
4 tblsp. of wine or brandy

Put into granite or porcelain dish and steam 6 hrs. This will keep like fruit cake. Steam again when wanted and serve hot with any favorite sauce.

FAVORITE PUDDING

2 eggs, beaten light
1 c. powdered sugar
1 tblsp. Wingold flour
1 tsp. Calumet baking powder
1 c. broken nuts
1 c. chopped dates

Beat sugar and eggs 5 min., add flour mixed with baking powder, nuts and dates. Beat thoroughly then pour into buttered baking dish, set this into pan of boiling water, and bake 30 min. Let cool in water, chill, and serve with whipped cream.

FIG PUDDING

1 c. suet. chopped fine
½ c. sugar
3 eggs
1 c. molasses
1 c. sour milk
1 tsp. soda
1 c. Wingold flour
2 c. bread crumbs
2 c. chopped figs

Steam 4 hrs. Serve with hard or foamy sauce. Half of this recipe will serve six people.

FLOATING ISLAND

2 c. milk, scalded
4 eggs, beaten separately
4 tblsp. sugar
½ tsp. cornstarch
¼ tsp. salt
1 tsp. Watkins vanilla

Mix sugar, cornstarch, and salt, add to yolks. Add 2 tsp. sugar to whites, drop from spoon onto hot milk, cook until firm, then lift out onto a plate. Gradually add the boiling milk to yolk mixture. Boil over water, stirring constantly until thick and smooth; add vanilla. Serve cold with the cooked whites on top, placing bits of jelly onto the whites.

FLOATING ISLANDS WITH CHOCOLATE CREAM

3 eggs, beaten separately
3 c. boiling milk
½ tablet chocolate, grated
6 tblsp. sugar
1 tsp. Watkins' vanilla
⅛ tsp. salt

Cook whites by tablespoonfuls in the boiling milk. When done, place them onto a plate. Add the chocolate to the milk, boil several min., take from fire and add beaten yolks. Place again over slow fire, stir, but do not boil. Add sugar and vanilla, then pour into a shallow dish and slip the islands onto the cream. Serve cold.

FROZEN PUDDING

1½ qts. cream
½ c. powdered sugar
⅓ lb. candied cherries
1 c. walnuts or almonds
½ tsp. Watkins' vanilla

Have dishes and ingredients cold. Beat cream very stiff, add sugar, vanilla, and cherries rolled in powdered sugar and cut fine, also nuts cut fine. Put into 2 qt. mold, pack in ice 4 hrs. before serving.

FRUIT BALLS

2 oz. beef suet, chopped
Bread crumbs
¼ c. sugar
2 egg whites, beaten stiff
½ c. currants
½ c. chopped raisins

Measure the chopped suet, mix with twice the quantity of bread crumbs, add sugar, eggs, and fruit. Mix thoroughly, then form into balls, size of walnuts, drop these into a kettle of boiling water and boil until they come to the surface. Take from water, then serve with a rich sauce.

FRUIT TAPIOCA PUDDING

1 c. tapioca
1 c. brown sugar
½ tsp. salt
3 bananas
2 oranges
½ c. walnuts

Soak tapioca over night. In morning add boiling water and boil until clear and rather thick. While hot, add sugar, salt, fruits and nuts, cut fine. Serve with plain or whipped cream.

GINGER CREAM

2 tblsp. gelatin
¼ c. cold water
½ c. boiling water
1 c. candied ginger, chopped
2 tblsp. sherry wine
½ c. sugar
2 c. cream, whipped

Soak gelatin in cold water, dissolve in boiling water, add ginger, wine, and sugar. When mixture begins to thicken, fold in whipped cream. Mold, chill, and serve with whipped cream, garnished with fruit.

GINGER RICE

1 c. cooked rice
1 c. whipped cream
½ c. finely chopped ginger
Sugar to taste

Serve in sherbet glasses.

GRAHAM PUDDING

¼ c. butter
½ c. molasses
½ c. milk
1 egg
1½ c. graham flour
½ tsp. soda
1 tsp. salt
1 c. raisins, seeded and cut into pieces

Melt the butter, add the molasses, milk and egg well beaten. Mix and sift the dry ingredients, and add the raisins, combine with liquid ingredients, turn into a buttered mold, cover, and steam 2½ hrs. Dates or figs may be used in place of raisins.

HOME PUDDING

½ c. chopped apples
½ c. currants and raisins
1 c. bread crumbs
¼ tsp. salt
½ c. buttermilk or sour milk
½ c. sugar
1 egg, well beaten
½ tsp. Watkins' nutmeg

Steam 1 hr. and serve with cream or any desired sauce.

JUNKET

½ tablet of junket
1 pt. milk
2 tblsp. sugar
½ tsp. Watkins' vanilla

Dissolve junket in small tblsp. of water. Add sugar, vanilla, and dissolved tablet to luke warm milk. Pour into 4 sherbet cups.; let stand in warm place until it sets, then remove to ice box to chill. Any flavor may be used.

LEMON PUDDING

3 eggs, beaten separately
½ c. sugar
1 lemon, juice and rind

Add sugar and lemon to yolks, beat thoroughly. Cook in double boiler until smooth and thick, then fold in whites. Pour into sherbet cups, serve with whipped cream.

LEMON BREAD PUDDING

8 slices of bread
2 lemons, juice and rind
2 eggs, beaten light
1 c. sugar
1 tblsp. flour
1½ c. water

Cook all ingredients, except bread, as thick as cream. Trim off edges of bread with scissors, then spread the boiled sauce on each piece of bread, piling the bread, one piece on top of the other into deep dish. Pour following custard over the pile of bread and bake ½ hr.

3 eggs, beaten light
3 large tblsp. sugar
¼ tsp. salt
1 tblsp. Wingold flour
1 tsp. Watkins' vanilla
2 c. boiling milk

LEMON GELATIN PUDDING

1½ tblsp. granulated gelatin
½ c. cold water
½ c. sugar
1 lemon, juice and rind
4 eggs, beaten separately

Soak gelatin in cold warer. Dissolve over boiling water. Add sugar to beaten yolks, beating thoroughly, add gelatin mixed with lemon juice and rind, stir until it begins to thicken, then fold in beaten whites. Place into a mold and chill. Serve with sweetened and flavored whipped cream.

MACAROON PUDDING

6 eggs, beaten separately
6 tblsp. sugar
¼ c. blanched almonds, chopped

Line a well greased pudding dish with macaroons, fill with fruit and sugar, cover with the following mixture. Beat sugar and yolks 5 min., add beaten whites and almonds. Bake in moderate oven. Serve hot with cream.

MACAROON SOUFFLE

1 doz. macaroons
1 c. boiling milk
3 eggs, beaten separately
½ c. crushed fruit
1 c. cream, whipped

Soak macaroons in milk, gradually add beaten yolks, boil over hot water until smooth and rather thick, fold in whites, then bake in buttered mold in pan of hot water 20 min. When ready to serve, cover with fruit and whipped cream.

MOCK WHIPPED CREAM

1 tsp. Wingold flour
2 tblsp. sugar
⅛ tsp. salt
½ tsp. Watkins' vanilla
2 egg whites, beaten stiff

Mix first three ingredients with a little cold milk. Heat the rest of the milk and pour over mixture. Boil until smooth and thick, then pour over beaten whites, beating a few minutes, then cool and add vanilla.

MOLASSES PUDDING

1 c. bread crumbs
1 c. hot water
1 c. molasses
1 egg, beaten
1 c. Wingold flour
1 tsp. soda
½ c. chopped raisins
Spices to taste

Mix thoroughly, steam 2 hrs. Serve with any desired sauce.

MOLASSES SUET PUDDING

1 c. finely chopped suet
1 c. molasses
1 c. milk
3 c. Wingold flour
1 tsp. soda
1½ tsp. salt
½ tsp. each Watkins' ginger, cloves, nutmeg

1 c. chopped raisins
1 c. currants
1 tsp. cinnamon

Mix and sift dry ingredients. Add suet; mix together molasses and milk; combine the mixtures and add raisins and currants. Turn into a buttered mold; cover, and steam 3 hrs.

ORANGE CREAM

3 egg yolks, beaten light
1 c. sugar
1 c. milk
1 tblsp. gelatin
½ c. cold water
Juice of 3 oranges
1 orange rind, grated

Beat sugar and yolks, add milk, beat well, then boil till thick. Soak gelatin in cold water, dissolve over hot water, cool, then add orange. Fold in a cup of whipped cream. Set onto ice for a few hrs. before serving.

ORANGE FLUFF

4 eggs, beaten separately
6 tblsp. powdered sugar
2 tblsp. hot water
1 orange, juice and rind
1 lemon, juice
Lady fingers

Beat 4 tblsp. sugar with yolks, add fruit juices and rind, and hot water. Cook in double boiler until it thickens, stirring frequently. Remove from fire, add to whites, beaten with 2 tblsp. sugar. Chill and fill into cups, lined with lady fingers.

ORANGE SPONGE

¼ pkg. gelatin
¼ c. cold water
¼ c. boiling water
¾ c. sugar
1 c. orange juice
½ lemon, juice
3 egg whites, beaten stiff

Soak gelatin in cold water, then pour on boiling water. When dissolved add sugar and fruit juice. Strain and cool. When jelly sets, fold in beaten whites, then beat until smooth.

ORANGE TRIFLE

1 pkg. gelatin
2 orange rinds, grated
Juice of 6 oranges
Juice of 1 lemon
1 ½c. sugar
1 qt. whipped cream

Soak gelatin in cold water, add fruit, then heat till gelatin is dissolved, let stand till thick, then add whipped cream, put into mold, and set into cold place.

PEACH PUDDING

1½ c. crushed peaches
2 c. hot water
1 c. sugar
1 tsp. butter
2 scant tblsp. cornstarch
2 eggs, beaten separately

Boil peaches, water, sugar, butter, and pinch of salt, then add cornstarch dissolved in cold water, boil until smooth and thick, then add beaten yolks. Pour into pudding dish or individual cups, cover with meringue made of whites and 2 tblsp. powdered sugar, then bake a delicate brown. Serve with whipped cream or peach syrup.

PEACH SURPRISE PUDDING

1 c. Wingold flour
1 large tsp. Calumet baking powder
¼ tsp. salt
⅔ c. milk
1 tblsp. melted butter
Small peeled peaches, stoned

Make a batter of the above ingredients. Put a spoon of batter into each greased cup, then a peach filled with sugar and a piece of butter, and a spoon of batter on top. Steam or bake ½ hr. Serve with a sweet sauce.

PINEAPPLE PUDDING

1 c. pearl tapioca
2 c. sugar
3 egg whites, beaten stiff
Juice of 1 lemon
1 can grated pineapple
¼ tsp. salt

Soak tapioca over night, in morning drain off most of the water. Cook in double boiler until transparent, then add 2 c. sugar, lemon, pineapple, salt, and lastly the whites. Finish cooking, then cool and serve with whipped cream.

PLAIN COTTAGE PUDDING

¼ c. butter, creamed
1 c. sugar
2 eggs, beaten separately
1 c. milk
2 c. Wingold flour
3 tsp. Calumet baking powder

Cream sugar and butter, add yolks, then flour sifted with baking powder and a pinch of salt, alternately with milk; beat well, then add the whites. Pour into well buttered pudding dish. Bake 45 min. Serve with any desired sauce.

PLAIN RICE PUDDING

½ c. rice
1 tsp. salt
½ tsp. Watkins' nutmeg
4 tblsp. sugar
½ c. raisins or dates, chopped
4 c. hot milk
2 c. cold milk

Mix first six ingredients, pour into buttered pudding dish, cook in slow oven 2 hrs., stirring occasionally first hour. At end of 2 hrs. add cold milk and cook ½ hr. longer. Serve with sugar and cream.

POTATO PUDDING

4 eggs, beaten separately
½ c. sugar
¼ c. blanched almonds, chopped
½ lemon, juice and rind
½ c. grated boiled potato
¼ tsp. salt

Beat sugar and yolks 5 min., add other ingredients, folding in whites last. Mix thoroughly then put into well greased pudding dish and bake ½ hr., setting dish into pan with boiling water. Serve with chocolate sauce.

PRUNE WHIP

½ lb. stewed prunes, chopped
4 egg whites, beaten stiff
4 tblsp. sugar
1 tsp. Watkins' vanilla

Add sugar to whites, beat thoroughly, then fold in the prunes and add vanilla. Place into greased baking dish or individual cups and bake a delicate brown in moderate oven.

QUEEN BREAD PUDDING

2 c. bread crumbs
1 qt. milk
1 c. sugar
4 egg yolks, beaten light
1 lemon rind, grated
Butter, size of an egg, melted

Mix thoroughly and bake until well done. Add 1 c. powdered sugar to 4 egg whites beaten stiff and juice of 1 lemon. Spread a layer of jelly or jam over pudding, cover with the meringue and bake a delicate brown in oven. Serve with or without cream.

RAISIN PUFFS

1 egg, beaten light
1 tblsp. sugar
½ c. milk
½ c. chopped raisins
½ c. chopped walnuts
1 c. Wingold flour
1½ tsp. Calumet baking powder
¼ c. melted butter

Mix in order given, add butter last, beat thoroughly. Steam ½ hr. in buttered cups. Serve with hard or foamy sauce.

RASPBERRY CREAM

2 tblsp. granulated gelatin
2 tblsp. cold water
3 tblsp. boiling water
2 c. cream, whipped
1 qt. raspberries, crushed
½ c. sugar

Soak gelatin in cold water, add boiling water and stir until dissolved. When cool, add crushed fruit mixed thoroughly with sugar, then add to whipped cream. Line a glass bowl with split lady fingers, pour on the raspberry cream, place lady fingers over the top, sprinkle with powdered sugar. Put into ice box for several hrs. to harden.

RHUBARB PUDDING

3 c. finely cut rhubarb
2 c. bread crumbs
2 tblsp. butter, melted
½ orange rind, grated
½ c. sugar
¼ c. water

Mix butter and crumbs, add orange to sugar. Put ⅓ of crumbs into bottom of buttered dish, then ½ of rhubarb, sprinkle with half the

sugar, continue alternating layers, having crumbs on top. Pour water over the whole. Bake in moderate oven 45 min. Serve with cream.

RICE BALLS

3 c. cooked rice
¼ c. sugar
1 egg, well beaten
¼ lb. stewed prunes
¼ tsp. salt

Wring small cloths out of hot water. Mix rice with egg and sugar, spread ⅓in. thick over each cloth, put prunes into center of each, draw up cloth until rice entirely covers prunes, tie tightly, then steam 10 min. Remove cloth then serve balls with any desired sauce.

ROTHE GRUETZE

½ c. minute tapioca
1½ c. sugar
¼ tsp. salt
1 qt. red raspberries
1 qt. red currants
2 c. cold water

Boil berries and water until thoroughly boiled; strain and add sugar and salt; while hot, pour over tapioca in double boiler, boil until clear and thick. Pour into a form or individual cups and serve cold with cream.

SNOW BALLS

⅓ c. butter
½ c. sugar
⅔ c. milk
1 c. Wingold flour
½ c. cornstarch
3 tsp. Calumet baking powder
4 egg whites, beaten stiff

Mix and sift flour, cornstarch, and baking powder. Fold in whites last. Steam in greased individual cups 20 min. Serve hot with Strawberry sauce. See index.

SNOW PUDDING

3 tblsp. cornstarch, dissolved in bit of cold water
Pinch of salt
1 pt. boiling water
3 egg-whites, beaten stiff

Steam in molds 10 min.

Sauce

3 egg-yolks, beaten
1 c. milk
½ c. sugar
1 tblsp. butter

Flavor. Cook till quite thick. Serve ice-cold.

SPICE PUDDING

6 tblsp. melted butter
1 c. sugar
2 eggs, beaten light
1 c. milk
2 c. Wingold flour
3½ tsp. Calumet baking powder
¼ tsp. salt
1 c. raisins, chopped

½ tsp. each Watkins' nutmeg, cloves, and cinnamon

Steam 25 min. in small cups or 2 hrs. in one large form. Serve with hard sauce or whipped cream.

STEAMED BLUEBERRY PUDDING

1 tblsp. butter, creamed
½ c. sugar
1 egg, beaten light
⅔ c. milk
2 c. Wingold flour
3 tsp. Calumet baking powder
2 c. blueberries

Mix in order given. Steam 1½ hrs. Serve with any desired sauce. Blackberries may also be used in this recipe.

STEAMED BROWN PUDDING

1 c. melted butter
1 egg, beaten light
½ c. molasses
½ c. raisins
½ c. sour milk
1 tsp. soda
½ tsp. Watkins' nutmeg
½ c. Wingold flour

Mix thoroughly. Steam 1½ hrs. Serve with hard sauce.

STEAMED CARAMEL PUDDING

6 tblsp. sugar
1 tblsp. Wingold flour
1 c. milk
¼ c. butter
¼ lb. blanched almonds, chopped
6 eggs, beaten separately

Melt sugar in omelet pan to a syrup, add flour and milk, stirring until it forms a paste, cool, then add butter, nuts, and yolks, beat well, then fold in whites. Place into buttered and sugared form, then steam 1 hr. Serve with whipped cream.

STEAMED CHOCOLATE PUDDING. No. I

2 tsp. melted butter
½ c. sugar
1 egg, beaten light
1 sq. chocolate, grated
½ c. milk
1 c. Wingold flour
3 tsp. Calumet baking powder

Mix ingredients in order given and steam 1 hr. Serve with vanilla sauce or whipped cream.

STEAMED CHOCOLATE PUDDING. No. II

3 tblsp. butter, creamed
⅔ c. sugar
1 egg, well beaten
1 c. milk
¼ tsp. salt
2¼ c. Wingold flour
2¼ tsp. Calumet baking powder
2½ sq. chocolate, melted

Mix in order given, sifting flour with salt and baking powder. Turn into buttered mold or individual cups. Cover and steam 2 hrs. for loaf or ¾ hr. for cups. Serve with cream sauce.

STEAMED WHITE PUDDING

½ c. butter
1 c. sugar
½ c. milk
2½ c. Wingold flour
3½ tsp. Calumet baking powder
4 egg whites, beaten stiff

Mix in order given, folding in whites last. Turn into well buttered baking powder tins and steam 1 hr. Serve with chocolate sauce. See index.

STRAWBERRY PUDDING

2 qts. strawberries, crushed
1 pt. cream, whipped
2 c. sugar
1 pkg. gelatin
1 c. warm water
¼ tsp. salt

Dissolve gelatin in warm water, then add berries mixed with sugar, and lastly fold in whipped cream. Put into form and let settle.

SUET PUDDING

1 c. suet, chopped fine
2 eggs, beaten light
½ c. sugar
½ c. raisins, chopped
½ c. sour milk
1 tsp. soda

Wingold flour to make very stiff batter

Add eggs, sugar, and raisins to suet, then add milk with dissolved soda. Beat thoroughly, then add flour. Put into tin with a tube and steam 1 hr. Serve with following sauce. Mix 1 c. sugar and 1 tblsp. flour, gradually add 2 c. boiling water, stir until thick and smooth, then add butter and 1 tsp. vanilla.

SURPRISE PUDDING

1 qt. milk
3 tsp. cornstarch
4 eggs, beaten separately
½ c. sugar
1 c. chopped raisins
1 tsp. Watkins' lemon extract

Boil milk in double boiler, add to it the cornstarch, beaten yolks, and sugar mixed together. Stir quickly and thoroughly and take from fire. Add raisins and flavoring. Pour into pudding dish to cool. When set cover with cocoanut, and then spread the meringue, made of whites and 4 tblsp. sugar, on top and brown in slow oven. Serve either hot or cold, with or without cream.

TAPIOCA PUDDING

4 tblsp. tapioca soaked over night. In morning boil in double boiler till clear.

1 qt. milk
4 egg yolks
1 c. sugar
1 tsp. Watkins' vanilla

Boil the milk, add the yolks well beaten with the sugar, then add the tapioca and boil until like thick custard, add vanilla, then pour into pudding dish. Cover with meringue of 4 beaten whites and ½ c. sugar. Brown in oven.

WALNUT BREAD PUDDING

1 c. bread crumbs
2 c. scalded milk
2 tblsp. sugar
3 eggs, beaten separately
½ c. walnuts, broken
1 tsp. Watkins' vanilla

Add crumbs and nuts to scalded milk, simmer 5 min. when cool, add yolks of eggs beaten with the sugar, then add vanilla and lastly the beaten whites. Bake in buttered dish ½ hr. Serve hot with vanilla sauce.

Salad Dressings and Salads

BOILED DRESSING. No. I

3 tblsp. vinegar
3 tblsp. water
1 tblsp. cornstarch
1 egg, well beaten
½ tsp. each salt and Watkins' mustard
½ c. sugar
2 tblsp. melted butter

Dissolve cornstarch in water, add to boiling vinegar, boil until smooth, then add egg, seasoning, sugar, and butter, also pepper and paprika to suit taste. Boil up well, then beat until cool.

BOILED DRESSING. No. II

2 whole eggs or 4 yolks
1 tblsp. butter
½ c. vinegar
½ c. water
3 tblsp. sugar
1 tblsp. Watkins' mustard
⅛ tsp. Watkins' pepper
1 tblsp. Wingold flour
1 tsp. salt

Mix dry ingredients, then add butter, vinegar, and water. Boil in double boiler until thick and smooth, then gradually add beaten yolks. Add cream when ready to serve.

CATSUP CREAM DRESSING

½ c. catsup
2 tblsp. oil
2 tblsp. vinegar
1 tblsp. sugar
1 tsp. salt
1 c. cream

Mix salt, sugar, oil, vinegar, catsup, and lastly the cream. Beat thoroughly.

COOKED SALAD DRESSING

3 egg yolks, beaten light
¼ tsp. each salt and Watkins' pepper
1 tblsp. Wingold flour
1 c. milk
½ c. boiling vinegar

1 tsp. Watkins' mustard
$\frac{1}{3}$ c. sugar
1 tsp. butter
2 egg whites, beaten stiff

Mix first five ingredients thoroughly, then add milk and boiling vinegar and cook until thick. Add the butter and the beaten white. Use dressing cold with whipped cream.

CREAM BOILED DRESSING

5 yolks, beaten light
2 tblsp. sugar
$\frac{1}{2}$ c. cream
$\frac{1}{2}$ c. vinegar
$\frac{1}{2}$ c. water
1 tsp. Watkins' mustard
$\frac{1}{8}$ tsp. Watkins' pepper
1 tblsp. Wingold flour
$1\frac{1}{2}$ tsp. salt

Beat yolks and sugar, add cream. Mix dry ingredients, add to yolks, then add vinegar and water. Boil over water until thick and smooth, stirring constantly.

EGG NOG DRESSING

3 egg yolks, beaten light
$\frac{1}{2}$ c. powdered sugar
1 egg white, beaten stiff
Lemon juice to taste.

Add sugar to yolks, beat light before folding in beaten white, then add lemon. Make just before using.

EXCELLENT SALAD DRESSING

4 egg-yolks, well beaten
5 tblsp. butter, melted
4 tblsp. sugar
2 tblsp. Wingold flour
1 tblsp. salt
1 tblsp. Watkins' mustard
$\frac{1}{2}$ c. vinegar
$1\frac{1}{2}$ c. boiling milk

Mix flour and mustard, then add to butter. Slowly add the milk, beat well, then add eggs, sugar, salt, and lastly the vinegar. Boil in double boiler, again beat well. Thin with cream when ready for use.

FRENCH DRESSING

$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ tsp. pepper
2 tblsp. vinegar or lemon juice
4 tblsp. olive oil

Mix ingredients and stir until well blended.

FRUIT DRESSING

1 egg, well beaten
5 tblsp. sugar
5 tblsp. vinegar
$\frac{1}{8}$ tsp. salt
$\frac{1}{2}$ c. whipped cream

Mix first four ingredients and cook until thick, then cool and mix with the cream.

HOME SALAD DRESSING

3 tblsp. butter
1 tblsp. Wingold flour
1 c. boiling milk
1 tsp. Watkins' mustard
½ c. vinegar
3 eggs, well beaten
2 tblsp. sugar
¼ tsp. Watkins' pepper
Salt to taste

Melt butter, stir in flour, and then boiling milk. Dissolve mustard in vinegar and gradually add to the above, stirring well until thick. Take from fire, add sugar and eggs and mix thoroughly, then put on fire again and just let it boil up. Before serving, add cream.

LEMON FRUIT DRESSING

Juice of 1 lemon
⅔ c. sugar
1 egg white, beaten stiff
½ c. whipped cream

Boil juice and sugar; pour gradually over beaten white; beat until cool; then add to whipped cream.

MAYONNAISE DRESSING

2 egg yolks, beaten light
1 c. olive oil
1 tsp. salt
¼ tsp. paprika
½ tsp. sugar
1 tblsp. vinegar
1 tblsp. lemon juice
Few grains cayenne

Add seasonings to egg yolks, beat well, then add oil, little by little, beating constantly with Dover egg beater. When thick, add lemon and vinegar, a few drops at a time. The success of this dressing lies in beating yolks thoroughly before adding oil slowly.

PLAIN BOILED DRESSING

1 tblsp. butter, melted
2 eggs, beaten separately
2 tblsp. vinegar
1 tsp. sugar
1 tsp. salt
Watkins' red pepper to suit taste

Cook in double boiler with egg-yolks until it thickens, cool, then add whites of eggs. Just before serving mix with whipped cream.

OIL MAYONNAISE DRESSING

3 hard boiled yolks
1 raw yolk
2 tsp. prepared mustard
1 tsp. onion juice
⅛ tsp. pepper
1 tblsp. sugar
Juice of 1 lemon
2 tblsp. white vinegar
3 tsp. olive oil

Mash and rub boiled yolks, add raw yolk, mix well, then add other ingredients, add oil drop by drop last. Beat thoroughly until smooth. Keep in cool place.

OLIVE SAUCE

6 stuffed olives
2 small pickles
½ c. mayonnaise
1 tblsp. chopped parsley

Chop olive and pickles very fine, mix with mayonnaise, add parsley.

PLAIN SALAD DRESSING

Butter, size of an egg
1 large tblsp. Wingold flour
1 egg, beaten
¼ tsp. each Watkins' mustard and pepper
1 tsp. salt
3 tblsp. sugar
½ c. vinegar
¼ c. water

Melt butter, mix with flour, add egg, then the other ingredients and boil until smooth and thick. Mix with cream when ready to use.

PREPARED MUSTARD

3 tblsp. mustard
1 tblsp. Wingold flour
1 tsp. sugar
1 tsp. salt
1 c. boiling water

Sift dry ingredients together until thoroughly mixed, then add boiling water and boil until thick. Beat until cool, then add enough vinegar to make mixture thin enough for table use. Use rotary egg beater to beat smooth.

ROQUEFORT CHEESE DRESSING

¼ lb. Roquefort cheese
¼ tsp. paprika
3 tblsp. lemon juice
4 tblsp. cream

Put cheese through ricer, mix with the rest of ingredients until well mixed and smooth. Vinegar and olive oil may take the place of lemon and cream if desired.

ROQUEFORT SALAD DRESSING

3 tblsp. Roquefort cheese
2 tblsp. sweet or sour cream
2 tblsp. pimientos rubbed through a sieve
Salt and paprika to season
1 tblsp. chilli sauce
1 tblsp. chopped chives or water cress
Very little French or other dressing to mix

Cream the cheese, add all of the ingredients. This may be made quite liquid by addition of French dressing or made of heavier consistency by use of mayonnaise or cooked dressing.

SOUR CREAM DRESSING

1 c. thick sour cream
1 tblsp. powdered sugar
½ tsp. lemon juice
Pinch of salt

Have cream very cold, then whip. Beat in the sugar, salt, and lemon. Good for raw tomatoes and cucumbers. Delicious to serve with fish.

THOUSAND ISLAND DRESSING

1 c. mayonnaise dressing
2 hard boiled eggs
1 chopped green pepper
2 whole pimientos (canned red peppers)
1 tblsp. chopped caper
3 tblsp. sliced stuffed olives
1 tblsp. pearl onions
Dash tabasco sauce

Have all materials well chilled. Separate and chop fine the whites and yolks of hard boiled eggs. Cut the pimientos into long strips and cut again into small pieces. Combine all of the materials. In serving this dressing serve in sauce boat or mayonnaise dish. If cooked salad dressing is used as base, first add a small quantity of whipped cream to the dressing.

CREAM CHEESE IN VARIOUS COMBINATIONS WITH SALADS

Carrots.—Put ½ lb. fresh American cheese through a ricer, season with paprika. Place a large tblsp. into palm of hand and roll and shape into form of carrot. Put a sprig of parsley into stem end. Serve as a garnish.

Walnut Surprise.—Cut cream cheese into thin slices, then into squares; press into the cheese on each side half a walnut or hickory nut.

Dates.—Remove stones from dates and fill with mashed cream cheese, seasoned with salt, paprika, and chopped celery, and moistened with cream. Serve on lettuce, sprinkle with chopped green peppers.

FRUIT SALADS

Excellent salads are made from various combinations.

(a) Oranges, bananas, pineapple, dates and nuts.

(b) Apples, malaga grapes, celery and nuts.

(c) Grape fruit, oranges, dates, malaga grapes, quartered marshmallows, and nuts.

(d) Bananas, strawberries, oranges, dates and nuts.

(e) Bananas, dates, marshmallows.

(f) Pineapple, malaga grapes, white cherries, pecans, half the whole amount of celery, few maraschino cherries.

(g) 2 c. celery, 2 oranges, 1 c. seeded raisins, all cut fine. To 1 c. of dressing add ½ c. grated apple.

Serve on lettuce, cress, nasturtium leaves, or in orange shells. Dust fruit lightly with salt; then sprinkle with powdered sugar; top with cream or fruit dressing; and sprinkle with chopped nuts.

Salads may also be served on shredded lettuce, which is lettuce cut fine with pair of scissors.

ASPARAGUS SALAD

Drain and rinse stalks of canned asparagus. Cut rings from bright red sweet pepper $\frac{1}{3}$ in. wide. Place three or four stalks into each ring. Arrange on lettuce leaves and serve with French dressing to which has been added $\frac{1}{4}$ tsp. Worcestershire sauce.

BEET SALAD

7 boiled beets and 15 filled olives chopped fine. Mix with any preferred dressing, serve in nest of shredded lettuce.

CABBAGE SALAD

Chop equal parts of cabbage and celery and 2 hard boiled eggs. Mix with any salad dressing mixed with cream. Sprinkle top with nuts.

CABBAGE SALAD WITH OIL

1 small solid head cabbage
1 onion
1 green pepper
$\frac{1}{4}$ c. vinegar
$\frac{1}{4}$ tsp. paprika
2 tblsp. oil

Chop cabbage, onion and pepper. Mix other ingredients until thick, pour over cabbage and serve.

CELERY SALAD

Scrape, then boil celery roots till tender. Cut into cubes or slices. Mix thoroughly with following dressing:

1 c. vinegar
1 c. sugar
1 tsp. salt
$\frac{1}{2}$ tsp. each Watkins' pepper and mustard
2 tblsp. Wingold flour

Use measure cup to mix flour and some of the water in which the celery was boiled; then fill the rest of the c. with celery water. Mix with other ingredients, boil, then pour hot over the celery. This is for 2 qts. of celery. If sealed in cans, it keeps a long time.

CELERY AND APPLE SALAD

Cut a desired amount of celery and apples into rather small pieces. Use equal parts of celery and apples with $\frac{1}{4}$ part broken nuts. Mix with boiled dressing and cream.

CHERRY AND FILBERT SALAD

Stone a can of white cherries and fill each cavity with a filbert nut. Arrange 7 or 8 on lettuce hearts and serve with mayonnaise.

CHESTNUT SALAD

Place slit chestnuts into oven with 1 tsp. butter for 5 min. Remove outer and inner shell, then boil until tender. Serve with diced bananas, apples, and celery, mixed with cream dressing on lettuce.

CHICKEN SALAD

Cut chicken meat into dice, also the same quantity of celery, mix the two, then mix with any good salad dressing.

CHICKEN AND NUT SALAD

White meat of 1 chicken chopped fine, equal amount chopped celery, 1 c. blanched almonds, cut fine, 12 olives, cut fine. Mix with any desired dressing, season to taste, and serve on shredded lettuce.

COLLEGE BOYS' SALAD

2 packages Neuschatel cheese
1 c. grated American cheese
3 pimientos
10 stuffed olives
½ tsp. salt
½ tsp. pepper
4 tblsp. cream

Work into a paste, then form into balls and serve on lettuce with following sauce:

4 tblsp. horse radish
1 tblsp. lemon juice
1 tblsp. vinegar
½ tsp. salt
3 tblsp. cream

Serve with rye bread and butter.

CREAM POTATO SALAD

2 qts. potatoes, sliced fine.

Dressing

½ c. vinegar
½ c. sugar
1 tsp. salt
Butter, size of an egg
1 onion, cut fine
1 tblsp. Wingold flour

Melt butter, stir in the flour, add vinegar, sugar, salt, and onion and bring to a boil. Pour over the potatoes and mix carefully. Just before serving add 1 c. sweet cream. (Very good).

FIG SALAD

Equal parts of figs, apples, and celery, chopped rather fine and served on lettuce leaf with rich cream dressing.

FILLED TOMATO SALAD

Cut medium sized tomatoes in two, crosswise and scoop out the inside, chop this with equal parts of onion, cucumber, celery, and green peppers. Drain, then season with salt, pepper, olive oil, and vinegar. Fill tomato shells and cover with dressing mixed with whipped cream. Dust with red pepper.

FOWL AND EGG SALAD

Equal parts of white meat of fowl, hard-boiled eggs, and celery, all cut into dice and mixed with dressing. Sprinkle nuts over the top.

FRUIT SALAD FLUFF

2 c. diced pineapple
1 c. seeded white grapes or
1 c. Royal Ann cherries
½ lb. marshmallows, quartered
¼ lb. pecans, broken

Drain, chill and let stand several hours dressed with the following mixture:

2 egg yolks
1 lemon, juice
¼ tsp. mustard
¼ tsp. salt
1 c. whipped cream

Beat the egg yolks with the lemon juice, add the salt and mustard. Cook over hot water. Chill and then whip into the whipped cream.

GERMAN CABBAGE SALAD

2½ c. chopped cabbage
1½ c. whipped cream

Sugar, salt, pepper, and vinegar to taste.

GERMAN CELERY SALAD

Boil washed celery roots till tender, then scrape and cut into cubes or slices. Mix thoroughly with following mixture:

¼ c. vinegar
¼ c. water
½ c. sugar
Salt and Watkins' pepper to taste

GERMAN POTATO SALAD

1 qt. boiled potatoes, sliced
1 onion, cut fine
1 tsp. salt
⅛ tsp. Watkins' pepper
¼ lb. bacon, sliced and cut fine
1 scant tblsp. Wingold flour
¼ c. sugar
½ c. vinegar
½ c. hot water

Add onion, salt, and pepper to the potatoes. Fry bacon light brown, stir in the flour, then add hot water, vinegar and sugar, boil up, then pour hot over potatoes. If sauce is too thick add equal parts of water and vinegar, or take less flour. If preferred, onions may be browned slightly in bacon fat, instead of adding raw to potatoes.

GRAPE FRUIT SALAD

Cut 2 grape fruit into halves, remove pulp, cut into fine pieces, add 1 c. halved white grapes and diced pineapple, moisten with any desired dressing, and return to shell.

GRAPE NUT SALAD

1 c. celery, cut
1 c. apples, diced
4 tblsp. grape nuts
½ c. nuts, broken

Mix lightly with cream salad dressing. Serve in nest of shredded lettuce.

GREEN OR WAX BEAN SALAD

Cut the beans slantingly into long thin pieces and boil in salt water until tender. Pour off water, slice in as much onion as liked, then pour over the beans a hot mixture of half vinegar, half water, sugar, salt, and pepper to taste, or a mixture of thick sweet cream, 1 tblsp. vinegar, salt, sugar, and pepper to taste. Either mixture is fine with the beans. Serve warm.

HAM SALAD

1 lb. ham, chopped
½ c. chopped celery
½ c. chopped pickles

Mix lightly with any preferred salad dressing.

HERRING SALAD. No. I

3 herring, cleaned and minced
3 apples, chopped
3 boiled potatoes, chopped
⅔ c. veal, chopped
½ c. nuts, chopped
1 onion, chopped
1 sweet pepper
4 hard boiled eggs, chopped
½ tsp. sugar
Salt and Watkins' pepper to taste

Mix above ingredients and serve with any dressing, or merely with vinegar. Left overs may be used in this salad.

HERRING SALAD. No. II

6 herring, soaked 36 hrs.
6 hard boiled eggs
3 or 4 sour apples
5 boiled beets
4 boiled potatoes
5 sour pickles
1 large onion
1½ lb. boiled veal

Skin and bone the herring. Chop all ingredients. Put the milk of the herring through a wire sieve, add to mixed ingredients, seasoning with vinegar, sugar, salt, and pepper. Serve in nest of shredded lettuce.

JELLY SALAD

½ package gelatin
½ c. cold water
½ c. vinegar
Juice of 1 lemon
1 pt. boiling water
½ c. sugar
1 tsp. salt
3 c. diced salad food

Soak gelatin in cold water 2 min., add vinegar, lemon juice, sugar, salt, and boiling water. When beginning to set, add the diced salad food, which may be any mixture of foods used in salads, as celery, cabbage, peppers, nuts, fruits, olives, or meats.

MALAGA SALAD

Peel and seed white grapes, stuff with pimientos. Separate oranges into sections and free from skin and seeds. Mash a small

cream cheese, moisten with French dressing, add ¼ c. chopped pecans, then form into balls size of grapes. Arrange all on a nest of lettuce leaves for individual service and serve with French dressing.

MUSHROOM SALAD

1 c. mushrooms
1 c. boiled or fried sweetbreads
1 c. chicken
1 c. dressing

Cut mushrooms, sweetbreads, and chicken into small pieces, mix with the dressing and serve on lettuce.

ORANGE AND CELERY SALAD

3 large celery roots
6 large oranges, sliced thin
1 c. raisins
1 c. sugar
½ tsp. salt

Cook celery roots like potatoes, then slice quite thin. Mix sugar and salt. Place a layer of celery into a crock, then a layer of orange, sprinkle with raisins, salt and sugar, repeat until crock is filled. Set into cool place and put a weight on it. Use the next day.

OUR CELERY SALAD

2 small celery roots
Stalk celery
½ c. vinegar
¼ c. sugar
¼ tsp. Watkins' pepper
1 tsp. salt
¼ lb. blanched almonds, chopped
½ c. sour cream

Boil scrubbed celery roots until tender in salted water. Peel and slice, then measure, take equal measure of diced stalk celery, then mix the two with the rest of the ingredients, adding sour cream last. Serve cold on lettuce.

PEA SALAD

1 can peas
4 tblsp. pickles
4 tblsp. cream cheese
3 tblsp. onions

Cut pickles, cheese, and onions rather fine, mix with peas, season with salt and paprika. Mix lightly with fork, then add small amount of any preferred dressing.

PEA SALAD WITH NUTS

1 can peas, boiled, seasoned
3 tblsp. cheese, cubed
3 tblsp. sweet-sour pickles, chopped
3 tblsp. onions, chopped
¼ c. nuts

Toss all ingredients together, mix with a fork, add salad dressing and serve on large slice of tomato or lettuce leaf.

PINEAPPLE SURPRISE SALAD

Put a slice of pineapple onto a lettuce leaf on an individual plate. Fill center of pineapple with blanched almonds, cover this with ½

peach; around edge of pineapple place strawberries or stoned cherries. Place cream salad dressing on top of peach.

POTATO SALAD

9 large potatoes, boiled with skins
1 bunch celery, cut fine
1 small onion, cut fine
4 or 5 hard boiled eggs, sliced

Mix above ingredients with following dressing:

2 tblsp. sugar
1 tblsp. butter
1 tsp. salt
1 heaping tsp. Wingold flour
½ tsp. dry mustard
½ c. vinegar

Boil and stir until thick, remove from fire, add 1 well beaten egg, stir until smooth and cool, then add 1 c. cream or milk.

POTATO AND CUCUMBER SALAD

Mix diced cold boiled potatoes with half their bulk of diced cucumbers, and 1 chopped onion with a generous amount of boiled salad dressing to which has been added ½ c. of cream.

PRUNE SALAD

Stew large prunes until tender, remove stones then fill the cavity with whole nuts, or a nut mixture or cream cheese. Roll prunes in powdered sugar, serve on shredded lettuce with cream salad dressing.

SALMON SALAD

1 tall can salmon, minced
1 c. chopped celery
1 c. chopped boiled ham
1 c. shredded cabbage
1 small onion, chopped fine

Mix the above ingredients, then add following dressing:

2 tblsp. sugar
1 tblsp. butter
1 tsp. salt
1 heaping tsp. Wingold flour
½ tsp. dry mustard
½ c. vinegar

Boil and stir until thick, remove from fire, add 1 well beaten egg, stir until smooth and cool, then add 1 c. cream or milk.

SALMON OR SHRIMP SALAD

1 can salmon or shrimp
1½ c. celery
1 c. dressing
Lettuce

Free the salmon from skin, bones, and oil. Pick the fish apart, then add celery and dressing. Season to taste, then serve on lettuce.

SARDINE SALAD

1 can sardines
½ c. butter, melted
1 c. bread crumbs
1 c. thin cream
2 hard boiled eggs
Salt, and Watkins' pepper to taste

Drain sardines, remove bone, and mash. Thoroughly heat butter, crumbs, and cream; then add chopped eggs, sardines, and seasoning. Serve on crackers or toasted bread.

SARDINE JELLY SALAD

Make a pt. of lemon jelly, omitting the sugar. When half set, pour into shallow pan and place little sardines into a row about 2 in. apart. When set, cut into squares, allowing 1 sardine to each square. Serve on lettuce with a tsp. of currant jelly as dressing.

SUMMER SALAD

2 stalks of celery
2 green peppers
2 tomatoes
2 tblsp. cream, whipped
2 tblsp. dressing
Vinegar, salt, and pepper

Skin and cut tomatoes; cut celery and peppers into small pieces. Add dressing to cream, season with vinegar, salt, and pepper, then mix with the vegetables. Serve on shredded lettuce.

SUMMER SALAD WITH SWEETBREADS

Six fresh cucumbers of same size, pared and cut into halves lengthwise. Scoop out centers, then place in water till wanted. Dry and fill with a mixture of parboiled sweetbreads, diced, and peas dressed with mayonnaise. Serve on lettuce with dainty plain bread and butter sandwiches.

SWEETBREAD SALAD

Boil sweetbreads in salt water 20 min., drain, cool, and cut into cubes. Take same amount of boiled peas, and diced celery, then mix with any desired dressing.

SWISS SALAD

1 medium cucumber, diced
1 c. diced cold lamb
1 c. shredded lettuce
½ c. cooked peas
1 tsp. mint juice
1 c. mayonnaise

Mix together, serve on bed of lettuce leaves. Garnish with small stuffed olives.

TOMATO AND PEA SALAD

Scoop out skinned tomatoes, fill with cold boiled peas and chopped walnuts, with French or mayonnaise dressing. Serve on lettuce leaves.

TOMATO JELLY SALAD

Simmer for 15 min., ½ can tomatoes, 1 bay leaf, 4 cloves, ½ tsp. salt, ½ tsp. onion juice, then press through a sieve. Add ⅓ box gelatin, soaked in ⅓ c. cold water and stir until it dissolves. Quickly add ½ c. each chopped celery and cabbage, then pour into wet molds. Serve with dressing on lettuce.

TUNA FISH SALAD

1 large can Tuna
2 c. chopped celery
1 chopped green pepper
Salad dressing

Remove bones and skin from fish, separate into small pieces, add celery and pepper, then mix lightly with dressing. Season to taste, then serve on shredded lettuce.

VEGETABLE SALAD

Chop equal parts of cucumbers, green peppers, celery, and onions, then put together and let stand 1 hr. Serve with any dressing on lettuce.

VEGETABLE GELATINE SALAD

½ box gelatin
½ c. cold water
½ scant c. vinegar
1 pt. boiling water
1 tsp. salt
Juice of 1 lemon
5 tblsp. sugar

Soak gelatin in cold water, add boiling water, when dissolved add other ingredients. When beginning to set add 3¼ c. of celery, cabbage, and pimientos, mixed and chopped.

WHITE FRUIT SALAD

1 c. diced pineapple
1 c. malaga grapes
2 bananas
2 pears
1 apple
1 grape fruit

Peel, seed, and cut grapes, dice bananas, pears, and apple, remove grape fruit from skins in sections. Serve with mayonnaise dressing.

Sauces for Puddings and Desserts

BERRY SAUCE

2 egg whites, not beaten
1 c. powdered sugar
1 c. crushed berries, strained

Put all together into a qt. measure, use Dover egg beater and beat constantly until very stiff. Any crushed and strained fruit may be used.

BRANDY OR WINE SAUCE

1 c. water
1 c. sugar
⅓ c. cream
3 egg yolks, beaten thick
2 tblsp. brandy or sherry wine
1 tblsp. lemon juice

Boil sugar and water 10 min. Add cream, brandy, lemon, and a pinch of salt to yolks, combine with boiled sugar, boil, then beat until mixture thickens.

BROWN SUGAR SAUCE

$\frac{1}{3}$ c. cream
1 c. brown sugar
$\frac{1}{3}$ c. butter
1 tsp. Watkins' vanilla

Mix cream and brown sugar, add to creamed butter. Beat until of creamy consistency, then add vanilla.

CHOCOLATE SAUCE

1 sq. chocolate
1 tblsp. butter
$\frac{1}{3}$ c. boiling water
1 c. sugar
$\frac{1}{2}$ tsp. Watkins' vanilla

Melt chocolate over boiling water, add butter, then water, and sugar. Boil 10 min., cool slightly, then add vanilla.

CREAM SAUCE

$\frac{1}{4}$ c. butter, creamed
1 c. powdered sugar
$\frac{1}{4}$ c. heavy cream, whipped
$\frac{1}{2}$ tsp. vanilla

Mix thoroughly, then serve.

CUSTARD SAUCE

$1\frac{1}{2}$ c. milk,scalded
$\frac{1}{8}$ tsp. salt
$\frac{1}{4}$ c. sugar
$\frac{1}{2}$ tsp. Watkins' vanilla
3 egg-yolks, well beaten

Add sugar and salt to beaten eggs. Stir constantly while adding gradually the hot milk. Cook in double boiler, stirring constantly until mixture thickens. Cool and flavor. If cooked too long, custard will curdle. If this should happen, beat with Dover egg beater until smooth. If eggs are scarce, use two yolks and $\frac{1}{2}$ tblsp. cornstarch.

EGG SAUCE

1 egg
$\frac{1}{4}$ c. powdered sugar

Beat egg separately, then together; add sugar and beat again.

FOAMY SAUCE. No. I

2 eggs, beaten separately
1 scant c. sugar
3 tblsp. boiling water
Sherry wine or 1 tsp. Watkins' vanilla

Beat sugar into the yolks, whip very light, add the water, beat thoroughly, flavor, then add the beaten whites and whip again very thoroughly. Serve at once.

FOAMY SAUCE. No. II

1 c. sugar
$\frac{1}{2}$ c. water
1 egg white, beaten light
1 c. whipped cream

Boil sugar and water until it threads, then pour in a fine stream into foamy white. Beat until cold, then fold in the whipped cream and any desired flavor.

GRAPE SAUCE

$\frac{1}{2}$ c. sweetened grape juice
$\frac{1}{2}$ c. water
1 tblsp. cornstarch
1 tblsp. lemon juice

Heat the juice and water; add the cornstarch dissolved in $\frac{1}{4}$ c. cold water. Boil 5 min., then add lemon juice.

HARD SAUCE

$\frac{1}{4}$ c. butter
1 egg white, not beaten
1 c. powdered sugar
Sherry wine or 1 tsp. Watkins' vanilla

Pile on dish and sprinkle with nutmeg.

HARD SAUCE

$\frac{1}{2}$ c. butter
$\frac{1}{2}$ tsp. Watkins' lemon extract
I c. powdered sugar
$\frac{2}{3}$ tsp. vanilla

Cream butter, add sugar gradually, and then add flavors.

JELLY SAUCE

1 glass jelly
1 tblsp. butter, melted
$\frac{1}{4}$ c. boiling water
I tblsp. Wingold flour.

Melt jelly in boiling water over slow fire. Add flour to butter, mix thoroughly, then gradually add the hot jelly liquid. Boil until smooth. Serve hot over any pudding.

LEMON SAUCE

$\frac{1}{2}$ c. sugar
2 tblsp. butter
$1\frac{1}{2}$ tblsp. Wingold flour
$1\frac{1}{2}$ tblsp. lemon juice
1 c. boiling water
$\frac{1}{4}$ tsp. Watkins' nutmeg

Mix flour and sugar, add water gradually, stirring constantly; boil 5 min., remove from fire, add butter, lemon, and nutmeg.

MAPLE SAUCE

2 egg yolks, beaten thick
$\frac{1}{2}$ c. whipped cream
$\frac{1}{2}$ c. maple syrup
$\frac{1}{8}$ tsp. salt

Add syrup to yolks and boil until it thickens. Fold in cream, add salt, chill, and serve.

PUDDING SAUCE

1 c. sugar
1 tsp. Watkins' vanilla
2 eggs, beaten separately
1 c. whipped cream

Add sugar to whites, beat carefully; add yolks, beat again; then vanilla, and lastly fold in whipped cream.

RASPBERRY SAUCE

1 qt. raspberries or strawberries
1 c. powdered sugar
1 tblsp. melted butter

Mash berries and beat all ingredients together.

SOUR CREAM SAUCE

2 c. sour cream, sugar to taste, juice and grated rind of 1 lemon. Beat with Dover beater until light and thick.

STRAWBERRY SAUCE

½ c. butter, creamed
½ c. powdered sugar
1 egg yolk, beaten
1 c. crushed strawberries

Beat thoroughly, then serve.

VANILLA SAUCE

1 tblsp. butter, melted
2 tblsp. Wingold flour
2 c. boiling water
¼ c. sugar
1 tsp. Watkins' vanilla

Mix flour thoroughly with butter, gradually add boiling water and sugar. Boil until smooth and rather thick, add flavor, and serve hot.

WINE SAUCE

2 eggs, beaten light
¾ c. sugar
1 c. wine
⅛ tsp. salt

Mix sugar and eggs thoroughly, gradually add the wine, heated to the boiling point, stirring constantly. Boil until smooth and thick, pour into sauce dish and serve warm.

YELLOW SAUCE

2 eggs, beaten separately
1 c. powdered sugar
1 tsp. vanilla

Add sugar gradually to beaten yolks. Fold in stiffly beaten whites and add flavor.

YELLOW SAUCE WITH BUTTER

½ c. butter, creamed
1 c. sugar
2 eggs, beaten separately
1 lemon, juice and rind.

Add beaten yolks to sugar and butter creamed, then add lemon and lastly the beaten whites. Beat thoroughly, then set onto ice to cool.

Soups and Griddle Cakes

ALMOND SOUP WITH WHIPPED CREAM

1 c. blanched chopped almonds
1 qt. thin cream
1 c. whipped cream

Simmer almonds and thin cream for 5 min. Thicken a very little, add salt and a little white pepper and strain; pour over this a cup of whipped cream and beat all until foamy. Serve very hot in heated cups with hot wafers.

BAKED BEAN SOUP

2 c. baked beans
2 tblsp. onion, chopped
2 c. tomatoes
2 c. water
4 tblsp. butter
2 tblsp. Wingold flour

Cook beans in water 10 min., press through a sieve. Cook onion

in butter 5 min., add flour and seasonings, when well blended, add tomato, cook 5 min., strain, add bean mixture, reheat and serve.

BEAN SOUP. No. I

3 lbs. lean beaf
1 qt. beans

Soak beans over night. Boil meat and beans separately for 2 hrs. Put both together into meat pot, keep well covered with boiling water, add a pinch of soda, then let boil 2 hrs. longer. Mash beans through colander, add to liquid and serve hot.

BEAN SOUP. No. II

Soak beans over night, boil with a ham bone or a piece of ham, a large chopped onion, some chopped celery, and strained tomato until beans are very tender, season with salt and pepper and serve hot.

CELERY SOUP

3 c. celery, $\frac{1}{2}$ in. pieces
1 pt. boiling water
3 tblsp. butter
$2\frac{1}{2}$ c. milk
$\frac{1}{4}$ c. Wingold flour
1 slice onion

Cook celery in boiling water until soft and rub through sieve. Scald milk with onion, remove onion, and add milk to celery, bind with butter and flour well blended, season with salt and pepper. Serve with whipped cream, chopped parsley and crackers or croutons.

CORN CHOWDER

$\frac{1}{2}$ can corn
1 pt. diced raw potatoes
2 tblsp. butter
1 onion, chopped fine.
1 pt. milk
$\frac{1}{2}$ tsp. salt
1 c. boiling water

Smother the onion in 1 tblsp. butter until tender. Add potatoes and water and boil until potatoes are tender. Add remaining butter, corn, and milk. Let boil a moment. Serve hot with wafers.

CREAM TOMATO SOUP

1 pt. tomatoes
1 slice onion
1 bay leaf
1 tblsp. sugar
1 c. boiling water

Boil above ingredients 20 min., strain and add $\frac{1}{4}$ tsp. soda. Heat 1 pt. milk and add it to the tomatoes, then add $\frac{1}{4}$ c. flour mixed with water, 1 large tblsp. butter, salt and pepper to taste.

LEMON OR WINE SOUP

1 qt. boiling water
Juice of 3 lemons, rind of 1 or
2 c. wine
$\frac{1}{2}$ c. sugar
1 scant tsp. salt
2 tblsp. cornstarch
2 eggs, beaten separately

Boil first 4 ingredients, then add beaten yolks mixed with cornstarch and water, and boil a few moments. Add 2 tblsp. of sugar and

a pinch of salt to beaten whites, beat well, then drop from spoon into boiling water in deep dish, cover dish a moment, then remove the islands and put them onto the soup and serve. Instead of cornstarch, tapioca or sago may be used.

OYSTER BISQUE

1 qt. oysters
1½ qts. water
2 stalks celery
2 slices onion
2 sprigs parsley
2 cloves
1 bay leaf
½ c. rice
2 c. milk
2 tsp. salt
⅛ tsp. each Watkins' pepper, nutmeg
2 egg yolks
1 c. cream
1 c. canned peas

Parboil oysters in their own liquor, strain, reserve liquor, and chop the oysters. To liquor add water, celery, onion, parsley, cloves, bay leaf, oysters, rice, and milk. Bring to boiling point and let simmer 1¼ hrs. Press through sieve and add remaining seasonings, then yolks beaten with cream, and when boiling point is again reached, peas.

OYSTER STEW

1 pt. oysters
1 qt. scalded milk
¼ c. butter

Drain and rinse the oysters; strain the liquor, then heat the oysters in it until edges curl, remove the scum; then add oysters and liquor to the hot milk; add butter, salt and pepper to taste.

PIMIENTO BISQUE

3 pts. chicken stock
½ c. rice
4 canned pimientos
1 tsp. salt
½ c. cream
2 egg-yolks

Cook rice in double boiler with stock until tender. Rub pimientos through a sieve and add to the above. Add salt, and cream mixed with egg-yolks, slightly beaten.

POTATO CHOWDER

5 large potatoes, diced
¼ lb. ham, cut into pieces
1 onion, chopped
1 tblsp. parsley, chopped

Soak potatoes in cold water. Fry ham and onion together until nicely browned. Drain water from potatoes, then put a layer of potato into stewing kettle, then a layer of ham, onion, and parsley, and repeat. Cover with cold water, bring to boiling point slowly, then cook until potatoes are quite tender, add 1 pt. milk, and salt and pepper to taste. Blend 2 tblsp. of flour with 2 tblsp. of melted butter and stir into boiling chowder, stir until it boils again, then serve at once.

SOUP STOCK

Use a round beef bone and veal bone, or 2 lbs. shin of beef, add 3 qts. cold water, bring to boiling point, then simmer 3 hrs. before

adding ¼ c. each onion, carrot, celery, and cabbage, diced, ½ c. tomato, and 1 tsp. chopped parsley. Then cook for another hr. and add salt and pepper, also more water if necessary. May be served with vegetables or strained. Rice, noodles, barley, or dumplings may be added to the above stock. Keep kettle covered while boiling the soup.

SWISS SOUP

1½ qts. chicken stock
2 egg yolks, beaten light
1 tsp. Wingold flour
¼ c. milk

Beat eggs, flour and milk until smooth. Add slowly to the boiling hot stock. Avoid a second boiling. Season and serve at once with 1 tblsp. whipped cream.

TOMATO BISQUE

1 qt. tomatoes
1 pt. water
2 tsp. salt
2 tblsp. sugar
2 bay leaves
1 onion, chopped
1 carrot, chopped
½ lemon, cut fine
1 tblsp. butter
3 tblsp. Wingold flour
1 c. cream

Cook tomatoes, water, salt, sugar, onion, carrot, bay leaves, and lemon for 20 min. Put through colander. Melt butter, add flour, then the strained tomato and hot cream. Serve hot with wafers. May be served without the cream.

VEGETABLE SOUP

⅓ c. carrot
⅓ c. celery
⅓ c. turnip
1½ c. potatoes
½ onion
1 qt. water
5 tblsp. butter
½ tblsp. chopped parsley

Wash and clean all vegetables and cut into dice, mix all vegetables, except potatoes, and cook 10 min. in butter, stirring constantly, add potatoes and water, salt and pepper to taste and boil 1 hr., then add parsley and serve. Instead of water and butter, 1 qt. of stock may be used.

WINONA CHOWDER

1½ c. diced raw potatoes
1½ c. water
½ onion, chopped
1 c. tomatoes, stewed
1 c. corn
1 c. milk
1 c. cream
1 tsp. salt

Boil potatoes, onions, salt and water until potatoes are tender. Then add tomatoes and corn and boil 5 min. Heat cream and milk and add to vegetables just before serving. Serve hot with wafers.

BANANA FRITTERS

4 bananas
1 egg
1 heaping tblsp. Wingold flour
1 tsp. sugar

½ c. water
½ tsp. melted butter

Mix the egg yolk with the water, flour, sugar, and butter. Beat the white to a stiff froth. Add the mixture to the beaten white. Remove skins and cut the bananas lengthwise in halves. Dip the halves into the batter, then drop them into hot fat, and fry a golden brown. Serve with a custard sauce. See index.

BREAD CRUMB GRIDDLE CAKES

1 or 2 eggs
3 tblsp. melted shortening
2 tsp. sugar
1 tsp. salt
1 c. milk
1 c. Wingold flour
2 tsp. Calumet baking powder
1 c. dry bread crumbs

Break egg or eggs into a bowl and beat, add all ingredients except bread crumbs, and beat smooth with an egg beater. Then add bread and enough water or more milk to make of desired consistency. By the addition of shortening to the batter, the greasing of the griddle is avoided. Do not soak the bread crumbs.

BREAD GRIDDLE CAKES

3 slices of bread
2 c. milk
2 eggs, beaten light
1 c. Wingold flour
1 tsp. Calumet baking powder
¼ tsp. salt

Remove hard crust of bread, then soak the slices of bread in the milk, add the eggs, beat well with beater, then the salt, and flour sifted with baking powder.

BROWN SUGAR SYRUP

Boil 2 c. brown sugar with ½ c. water to a smooth syrup, then add ½ tsp. Watkins' vanilla and let it cool.

BUCKWHEAT GRIDDLE CAKES

1 c. buckwheat flour
3 tsp. Calumet baking powder
1 tblsp. sugar
⅓ tsp. salt
1¼ c. milk and water mixed

Mix and sift all dry ingredients, add the liquid all at once, beat well, then bake.

EGG PANCAKES

(German)

4 eggs, beaten separately
1½ c. milk
1 tsp. salt
1½ c. Wingold flour

Beat all together, folding in whites last. This makes about 3 pancakes the size of the skillet. Put together with maple sugar or jelly between the cakes.

PLAIN PANCAKES

2 c. Wingold flour
2 tsp. Calumet baking powder
½ tsp. salt
1½ c. milk
1 egg, well beaten
2 tblsp. melted butter

Mix and sift dry ingredients, add milk and egg mixed, then the butter.

PLUM SNOWBALLS

Soak large choice prunes over night, remove stones, and put a blanched almond into the place of each stone, pressing the opening shut. Make a dough of 8 tblsp. flour, 2 eggs, ½ c. milk, 1 tblsp. sugar, 1 tblsp. butter, beat thoroughly, then dip each prune into the dough and fry it in hot fat. While warm, roll in mixture of sugar and cinnamon.

QUICK DUMPLINGS

1 egg, beaten slightly
1 c. milk
½ tsp. salt
1 large tsp. baking powder
1½ c. Wingold flour

Sift salt, baking powder and flour together. Add milk to egg, beat until well mixed, add flour mixture, then beat again. Drop from spoon into stew, cover so as not to let the steam escape, boil 15 min., then serve immediately. Good for chicken or veal stew.

RICE WAFFLES

1½ c. boiled rice
1 qt. milk
4 eggs, beaten light
1 tsp. salt

Smooth the rice with ½ of the milk in double boiler, cool, then add the rest of the cold milk and salt; stir in the beaten eggs and enough flour to make a thick batter.

SOUR MILK GRIDDLE CAKES

2 c. Wingold flour
1 tsp. salt
2 tblsp. sugar
1 tsp. soda
2 c. sour milk
2 eggs, well beaten

Mix and sift first 3 ingredients, then add milk in which soda has been dissolved. Beat well and bake.

SURPRISE FRITTERS

Pare apples, cut stem off with round piece of apple, take out the core, then cut off blossom end without cutting into the core cavity. Fill cavity with marmalade, dip stem end into fritter batter, then press into place in the apple. Then dip whole apple into fritter batter and fry in deep fat for 7 or 8 min. Dust with powdered sugar.

WAFFLES. No. I

2 eggs
1 tblsp. sugar
1 tblsp. melted butter
½ tsp. salt
1½ c. milk
2 c. Wingold flour
2 tsp. Calumet baking powder

Separate the eggs, placing whites into a bowl; beat very stiff with rotary beater, then add yolks and beat again. Then add the other materials and mix well, using the beater to make the batter smooth.

Cook in well-greased hot waffle irons, allowing about 1 tblsp. to each section of the iron.

WAFFLES. No. II

1¾ c. Wingold flour
3 tsp. Calumet baking powder
2 tblsp. sugar
1 tsp. salt
2 eggs, well beaten
¾ c. milk
3 tblsp. melted butter

Mix and sift dry ingredients. Add eggs, milk, and melted butter, then combine the two.

WHOLE WHEAT GRIDDLE CAKES

1 c. whole wheat flour
1 c. Wingold flour
3 tsp. Calumet baking powder
½ tsp. salt
1 egg, beaten light
3 tblsp. sugar
1¼ c. milk
1 tblsp. melted butter

Mix and sift dry materials. Add milk to egg, then pour slowly into flour mixture, beating thoroughly, and add butter. Drop by spoonfuls onto a hot well greased griddle. Brown on one side, then turn and brown on the other.

Vegetables

BAKED BEANS

6 c. white beans
About 1 lb. salt pork
1 slice bacon 1 in. thick.
3 tblsp. molasses
1 pt. tomatoes
¾ c. brown sugar

Soak beans in cold water over night. Drain, cover with cold water. bring to a boil with pork and bacon, skim, add other ingredients, salt and pepper to taste, then put into a gallon jar and bake from 9 to 10 hrs.

BAKED BEANS—BOSTON

1 qt. navy beans
½ lb. fat salt pork
1 tsp. salt
1 onion, cut fine
1 tblsp. molasses
3 tblsp. sugar
1 tsp. mustard
1 c. boiling water

Wash, pick over, and soak the beans overnight. Drain in morning, cover with fresh cold water, and bring to a boil. Drain again. Scald and scrape the rind of the pork, cut off one slice, and put into the bottom of the bean-pot. Fill the pot with the beans, burying the pork in it and also the sliced onion. Mix the salt, molasses, sugar, mustard, and boiling water and pour over the beans. Add more boiling water to fill the pot. Cover the bean-pot and bake in slow oven for 6 or 8 hrs., adding boiling water as needed. During the last hour remove lid to brown the top.

BAKED CABBAGE

2 c. hot boiled cabbage, chopped
1 tblsp. butter, melted
3 eggs, well beaten
2 c. milk

Mix thoroughly, turn into buttered baking dish, and bake ½ hr.

BAKED ONIONS

White onions, boiled. Place into baking dish and cover with cream sauce, made of butter, Wingold flour, and milk, seasoned with salt, and Watkins' pepper. Put cracker crumbs on top and bake 20 min.

BAKED ONIONS—WHOLE

Select even sized onions, peel, and cut a hollow into the top of each onion. Place a piece of butter into the hollow, add salt and pepper, then place onions into a shallow dish with mild salt water and bake 1 hr. in medium oven.

BAKED SQUASH

Put a whole squash, washed and wiped, into the oven and bake until tender, then cut in two, remove seeds and fibers, scrape out the flesh with a tablespoon, mash, then mix with butter, cream, salt and pepper to taste. Beat light with an egg beater, then serve.

BOILED CAULIFLOWER

Separate flowerets of a fresh white head of cauliflower. Soak in mild salt water about 15 min., then cook tender in boiling salt water, and drain. Serve hot with a thin white sauce to which a little nutmeg has been added, or plain browned butter, or fine bread crumbs browned in hot butter.

BOILED SWEET POTATOES—BAKED

4 sweet potatoes
½ c. butter
¼ c. brown sugar
1 tblsp. water
1 tblsp. lemon juice

Boil, skin, and quarter the sweet potatoes. Put into baking dish, spread with the soft butter, cover with brown sugar, sprinkle with the water and lemon juice mixed. Brown in oven and serve hot.

CANNED CORN

9 large ears of corn
1 c. sugar
1 c. water
½ c. salt

Cut corn from cob, add sugar, salt, and water; cook slowly 20 min., then fill into jars and seal. When ready to serve, pour luke warm water onto the corn and let stand 15 min., drain, then add enough fresh water to cover corn and boil. Add milk and butter to taste and serve hot.

CARROTS

Scrape carrots, cut into small pieces and boil tender in salt water, then drain. Brown bread crumbs in butter in a frying pan, add the carrots, season with salt, pepper, and a pinch of sugar, mix thoroughly and serve.

CARROTS AND PEAS

Cook separately until tender diced carrots and green peas in salted water. Drain, mix, and reheat in browned butter and cracker or bread crumbs. Season with salt and pepper.

CARROT FRITTERS

2 large boiled carrots, mashed
2 eggs, well beaten
2 tblsp. Wingold flour
2 tblsp. cream or milk
½ tsp. salt
1 tsp. sugar

Mix all ingredients thoroughly, then drop by spoonfuls into boiling lard. When done and a delicate brown, drain, sprinkle over them the juice of an orange, dust with powdered sugar, then serve.

CAULIFLOWER WITH CHEESE

Break up a head of cauliflower, boil in mild salt water, drain, then put into a baking dish in layers with white sauce and cheese. Put a mixture of bread crumbs and cheese on top, then brown in the oven.

CORN CHOWDER

2 tblsp. butter
2 sliced onions
1 qt. water, hot
1 qt. potato cubes
1 can corn
1 qt. milk

Smother onions in butter; add water and potato; cook until potatoes are done; add corn and milk; season with salt, pinch of sugar, and Watkins' pepper. Bring to a boil and pour over split crackers.

CORN FRITTERS. No. I

1 can corn
4 soda crackers, rolled
3 eggs, beaten separately
1 tsp. salt
¼ tsp. pepper

Mix corn, crackers, yolks, salt, and pepper, adding the whites last, just before frying. Fry like pancakes.

CORN FRITTERS. No. II

1 can corn
1 c. milk
1 c. Wingold flour
1 tsp. salt
Watkins' pepper to taste
3 eggs, beaten separately

Mix in order given, adding beaten whites last. Fry in hot lard.

CORN OYSTERS

1 pt. corn
1 tsp. butter
1 tblsp. milk
Salt and Watkins' pepper to taste

Mix thoroughly and boil up well. Cool and then add:

2 eggs, well beaten
1 c. cracker crumbs

Mix well and drop from spoon into frying pan, containing very hot lard. Brown both sides.

CORN PUDDING

1 doz. ears of corn
1 c. milk
3 eggs, well beaten
1 tblsp. butter

Cut corn from cobs, using back of knife to push out the juice and small kernels. Stir all ingredients together, season with salt and pepper, then bake 1 hr.

DELICATESSEN POTATOES

Crumble 10 baked potatoes while warm before taking out of the shells. Make a cream sauce, using 4 tblsp. of flour, 3 tblsp. of melted butter, and milk enough to make a thick sauce, seasoned with salt and pepper. Put a layer of potatoes into a baking dish, then a layer of cream sauce and repeat, then bake until the cream sauce on top browns. Brown 4 tblsp. of toasted bread crumbs in 2 tblsp. of browned butter, spread over the browned potatoes, then serve. Potatoes in this recipe should be baked and cream sauce very thick to make it a success.

DELICIOUS SPAGHETTI

Cut several slices of bacon into small pieces, fry a delicate brown; slowly smother a chopped onion in the bacon fat, add spaghetti or macaroni, boiled in salted water, and a can of tomato soup. Season with salt and pepper, mix thoroughly, then bring to a boil and serve.

DELMONICO POTATOES

2 c. cubed boiled potatoes
$\frac{1}{3}$ c. mild grated cheese
$\frac{1}{3}$ c. rich white sauce
Buttered bread crumbs

Put alternate layers of potatoes, white sauce and cheese into a buttered baking dish, cover with crumbs, then bake in oven until crumbs are browned.

DUMPLINGS WITH ASPARAGUS

Add 1 tblsp. melted butter to 2 eggs beaten very light, add $\frac{3}{4}$ c. farina, mix thoroughly, then drop from spoon into the boiling broth in which asparagus had been boiled. Boil until thoroughly done, then serve with the asparagus, and a sauce made of butter, flour, egg, and asparagus broth.

FRIED CARROTS

Cut boiled carrots into long thin strips. Fry in equal parts of butter and drippings, seasoning with sugar, pepper, and salt. When brown sprinkle with minced parsley and serve.

FRIED TOMATOES

Cut tomatoes, not too ripe, into thick slices, dredge well with flour, sprinkle with salt, pepper, and a pinch of sugar. Brown on both sides in hot butter. Green tomatoes may be fried in the same way.

GERMAN SPINACH

$\frac{1}{2}$ pk. spinach
2 tblsp. butter
1 small onion, chopped
$\frac{1}{2}$ tsp. salt
$\frac{1}{8}$ tsp. Watkins' pepper and nutmeg

½ c. crumbled wheat bread
1 c. stock or hot water

Wash and clean spinach thoroughly; then boil in mild salt water, press the water entirely out of it, and chop fine. Brown the butter in a spider, add the onions and brown, then the bread and the seasoning, and gradually the soup stock or hot water, then the spinach. Simmer about 15 min., then serve with slices of hard boiled eggs on top.

GLAZED SWEET POTATOES

Cut boiled skinned sweet potatoes lengthwise into halves, put into a buttered pan, sprinkle lightly with salt, then spread each half with a mixture of ½ c. brown sugar and 3 tblsp. creamed butter. Bake 15 min., then serve hot.

GREEN CORN OYSTERS

1 pt. grated corn
2 eggs, well beaten
½ c. cream
½ c. Wingold flour
½ tsp. baking powder
Salt and pepper

Mix in the order given, sifting flour and baking powder together. Fry in butter, dropping the batter in spoonfuls.

HOT BEETS WITH DRESSING

1 tblsp. melted butter
2 tblsp. sugar
1 tsp. Wingold flour
1 c. vinegar and water mixed

Add flour to butter, then add sugar and vinegar. Boil until smooth, then pour hot over hot sliced beets.

HOW TO CAN STRING BEANS

Wash and string the beans, break into small pieces, salt thoroughly, let stand over night. In morning drain off the brine, pack into 1 or 2 qt. mason jars, packing down as tight as possible, cover the top with a layer of salt, then fill the jar with clear cold water. Seal tightly. These beans will keep all winter. When ready to use, soak over night in clear water. Drain in morning then prepare in any desired way.

INDIAN CORN

4 slices bacon
1 can corn
Salt
Pepper

Cut the bacon into dice and fry a golden brown. Add the corn and the seasoning to the bacon dice and fat. Mix thoroughly and serve hot. A good dish for picnics.

ITALIAN MACARONI

¾ c. broken macaroni
2 qts. boiling salt water
½ onion
½ c. cheese
½ c. cracker crumbs
¼ c. butter, melted

Cook macaroni and onion in boiling salt water. Drain, remove onion, then pour cold water over macaroni, drain again. Make a tomato sauce of 1 c. tomatoes, 2 tblsp. butter, 2 tblsp. flour, salt and pepper. Butter a baking dish, then arrange in layers the macaroni, cheese, and tomato sauce. Mix the crumbs and melted butter and put over the top. Bake slowly till crumbs are brown.

KOHLRABI

Wash, peel, and cut Kohlrabi into eighths, then cut each eighth into slices crosswise and cook in salt water until tender. Cook the greens of the tender leaves in separate pan until tender, drain, and chop. Blend a large tblsp. of flour and a large tblsp. of melted butter, add the greens, then enough of the Kohlrabi liquor to make enough sauce to cover Kohlrabi; season with salt, a little sugar, and nutmeg or pepper and cook a few minutes, then serve. Milk may be used in place of Kohlrabi liquor.

LENTILS

Soak lentils over night. Smother a chopped onion in butter, add drained lentils, a piece of ham or a ham bone and water. Season with salt, pepper, and a pinch of sugar. Boil until lentils are soft and gravy is boiled down to a rather thick sauce. Remove meat or bone, then serve hot.

LYONNAISE POTATOES

2 c. diced boiled potatoes
$\frac{1}{2}$ tsp. salt
$\frac{1}{8}$ tsp. Watkins' pepper
1 tblsp. onion, chopped
2 tblsp. butter
1 large tblsp. chopped parsley

Fry onion in butter until light brown, add potatoes, seasoned with salt and pepper, stir with fork until butter is absorbed. Potatoes should not be browned. Add parsley, then serve.

MASHED POTATOES

Boil pared potatoes, mash and stir them smooth with a fork, salt, and add a piece of unmelted butter, then add cream or milk and beat fluffy with an egg beater.

MILCH KRAUT

(Cabbage)

1 head cabbage
3 slices of bread
2 onions
3 c. milk

Clean and quarter cabbage, cook in salt water until tender, pour off water, squeeze remaining water from cabbage, with the hands. Cut bread into cubes and fry in ample lard or butter until a delicate brown. Put cabbage, onions, and bread into chopping bowl and chop very fine. Mix with milk and season with salt and pepper. Mix thoroughly, then put into casserole, place cubes of butter on top and bake $\frac{1}{2}$ hr. in a moderate oven.

NOODLES

Beat 1 egg slightly, add $\frac{1}{4}$ tsp. salt, and enough flour to make a stiff dough, about $\frac{2}{3}$ c. Knead on floured board until smooth and elastic. Cut dough into three parts, roll each part thin as a wafer, then set aside to dry for an hr. or more. It must not be the least bit sticky and not so dry that it will break. Fold each piece into a tight roll, cut crosswise into very fine strips or threads. Toss them up lightly with the fingers to separate well, then spread them out to dry.

Cook in boiling salted water about 10 min. Drain, then serve as a vegetable with browned crumbs and butter. These noodles may also be used for noodle soup. Drop them by handfuls into the boiling soup 10 min. before serving. If put into covered jars these noodles may be kept for future use.

ORMOLO POTATO

6 large onions, boiled and chopped
9 large potatoes, boiled and mashed
2 eggs, well beaten
1 tblsp. butter
1 c. milk
1 tblsp. Wingold flour
Salt
Watkins' pepper and nutmeg to taste

Mix in order given; turn into well buttered pan and bake 40 min.

PARSNIPS

Cook washed parsnips in boiling salt water until tender, drain, plunge into cold water, and take off skins. Cut into slices lengthwise, dip into fine cracker crumbs, and fry brown in butter.

POTATO BALLS

Select large potatoes, wash, pare, and soak in cold water. Shape into balls with French vegetable cutter. Cook in boiling salted water until soft, drain, add 1 tblsp. butter, melted, shake and serve immediately with chopped parsley. For creamed potato balls add 1 c. thin white sauce instead of butter and sprinkle with paprika and finely chopped parsley.

POTATO BALLS—BROWNED

Cut raw potatoes into balls with French vegetable cutter. Boil them in stock seasoned with onion, until quite tender, then put them into a shallow baking pan with enough melted butter to brown them nicely in a hot oven. Sprinkle with finely chopped parsley before serving. Small new potatoes may be prepared in the same way.

POTATO BALLS—FRENCH FRIED

Prepare raw potatoes as above, dry thoroughly, place into basket and plunge into hot fat, cook till done and brown, shake basket and place potatoes onto paper to drain, sprinkle with salt, then serve at once.

POTATO CROQUETTES

1 pt. hot mashed potatoes
1 tsp. salt
¼ tsp. Watkins' pepper
1 tsp. onion juice or pulp
1 tblsp. chopped parsley
1 tblsp. butter
2 eggs, well beaten

Mix thoroughly, beat well over fire until mixture leaves sides of pan. Cool, shape into croquettes, dip into egg, roll in crumbs, and fry brown in deep kettle of hot lard.

POTATO DUMPLINGS

1 qt. grated potatoes
1 large tsp. salt
3 eggs, well beaten
Flour enough to form balls

Mix potato, salt, eggs, a little nutmeg, and flour thoroughly. Shape into balls, placing into the center of each ball, a portion of 1 c. diced bread, browned in butter. Cook in boiling salt water 20 min. Place onto platter and cover with browned butter.

POTATO PANCAKES. No. I

8 c. grated raw potatoes, drained, and mixed thoroughly with 3 well beaten eggs, add salt to taste. Fry in hot lard.

POTATO PANCAKES. No. II

1 qt. potato pulp
2 eggs, well beaten
½ c. Wingold flour
Salt to taste

Mix above ingredients very thoroughly. Drop a large spoonful of batter into a spider of hot lard, pressing it down, so as not to make the cakes too thick. Bake a golden brown.

POTATO PUFF

3 c. mashed potato
2 eggs, beaten separately
2 tblsp. butter
3 tblsp. milk
Salt and Watkins' pepper to taste

Mix the above, using egg-yolks. Stir over fire until very hot; remove and beat well; fold in egg-whites; brown in quick oven.

POTATO SOUFFLE. No. I

1 c. riced potatoes
½ c. hot milk
2 eggs, beaten separately
2 tblsp. butter
1 tsp. salt
⅛ tsp. Watkins' pepper

Mix thoroughly yolks, milk, butter, potato, and seasonings, fold in beaten whites, add ½ tsp. chopped parsley, and bake in buttered dish until firm and brown.

POTATO SOUFFLE. No. II

1 c. mashed potatoes
2 tblsp. cream
1 egg, beaten separately
Salt to season

Beat yolk of egg, add the cream and salt, and mix with the potatoes, beating well; then add beaten whites and whip thoroughly. Put into buttered baking pan, bake in moderate oven from 20 to 30 min. May also be put into individual baking dishes. Eat while hot.

POTATOES WITH CHEESE

2 c. cream sauce
½ c. grated cheese
3 c. diced boiled potatoes
Salt and Watkins' pepper or paprika to season.

Add the cheese to the hot cream sauce. When the cheese is melted, add the potatoes and seasoning. Put into baking dish and bake in slow oven about 20 min.

RED CABBAGE

Cut 1 small red cabbage very fine. Melt and heat 1 large tblsp. of lard in a deep kettle, add the cabbage, and salt, smother slowly about 15 min. Then add 1 apple, pared and cut into dice, 1 glass of wine, a little water, salt, sugar, and pepper to taste. Boil slowly until very tender. White cabbage may be used in the same way, using vinegar instead of wine.

RICE CROQUETTES AND PATTIES

1½ c. warm boiled rice
1 egg, well beaten
1 tblsp. sugar
1 tblsp. butter
Pinch of salt

Mix the above and mold into little nests or regular croquettes. Dip into egg and crumbs, and fry in deep fat. If little nests are made, by denting patties with the thumb, place a piece of jelly into each little nest before serving. If used as a dessert, add ½ c. sugar, 1 tsp. Watkins' vanilla before molding. Then mold into thick patties, make a hole into each, fill with preserved fruit, close with rice, dip into egg and cracker, and fry. Serve with fruit sauce.

RUTABAGAS

Peel and slice the rutabagas, boil together with well seasoned spare ribs until done. Serve in the meat gravy, or drain the rutabagas, then mash, season with salt, pepper, sugar, and butter. Serve hot. Brown the ribs in butter.

SARATOGA CHIPS AND FRENCH FRIED POTATOES

Cut pared potatoes into very thin slices, and keep in cold water several hrs. or over night to take out the starch. Drain off the water, rub the potatoes between napkins until thoroughly dry, then throw a handful at a time into very hot lard, stirring constantly with a fork. When light brown and crisp, remove quickly with a skimmer, and sprinkle with salt. Potatoes for French Fried should be cut into thick slices, then cut into bars about the size of a little finger. Follow same directions as for Saratoga Chips.

SAVORY RICE

1 c. rice
1 qt. tomatoes
2 tsp. salt
1 c. chopped celery
½ c. chopped olives
1 tblsp. grated onion

Cook tomatoes, celery, and salt for 10 min., add the rice, well washed, and the other ingredients, and boil 5 min. Place into double boiler and cook an hour.

SCALLOPED APPLES

3 c. apples cut in eighths
½ c. sugar
½ lemon, juice and rind
2 c. soft bread crumbs

¼ tsp. Watkins' cinnamon
¼ tsp. Watkins' nutmeg
¼ c. water
2 tblsp. butter
¼ tsp. salt

Melt butter in dish over hot water, add crumbs and salt; mix with fork. Place ⅓ of crumb mixture onto bottom of buttered baking dish, then half the apples, sugar, spices, lemon, and water; then another ⅓ of crumbs and remaining apples and other ingredients. Put remainder of crumbs on top. Bake 1½ hrs. in moderate oven.

SCALLOPED CORN

1 can corn
½ c. milk
1½ c. cracker crumbs
⅓ c. melted butter
1 tsp. salt
⅛ tsp. Watkins' pepper

Melt butter, add crumbs, salt, and pepper. Place ⅓ of crumb mixture onto bottom of buttered baking dish, then half of corn; then another ⅓ of crumbs and the other half of the corn. Put remainder of crumbs on top. Pour the milk over all, adding a little more if half a cup is not enough to cover. Bake 45 min.

SCALLOPED ONIONS

Boil onions in salted water until tender, drain, put into a baking dish a layer of bread crumbs, and a layer of onions, alternately, until dish is full, then season with salt, pepper, butter, and cover with milk. Bake ½ hr.

SCALLOPED POTATOES

1 qt. sliced cold potatoes
1 tsp. salt
¼ tsp. Watkins' pepper
1 tblsp. chopped parsley
1 c. thin white sauce
1 c. buttered bread crumbs

Put potatoes, seasoned with salt, pepper, and parsley, into a buttered baking dish, cover with the sauce, then with the crumbs. Bake until well browned.

SPATZEN

(Small Dumplings)

To every 2 c. flour, use 1 egg, a pinch of salt and enough water to make a stiff batter in a shallow dish; let it run over the edge, then dip a knife into boiling salt water in which the dumplings are to be boiled, and cut off the dough in small pieces, letting them drop into the boiling water. When the dumplings rise to the top of the water, they are done. Skim out into serving dish. Brown 2 tblsp. of butter in a spider, add 2 tblsp. bread crumbs, fry brown, then pour over dumplings and serve. A good dish to eat with sour meats or Sauerkraut.

SPINACH BALLS

2 tblsp. butter
2 tblsp. Wingold flour
1 tsp. sugar
1 tblsp. cream
¾ c. cooked spinach, pressed dry
2 eggs

Blend flour with melted butter, add sugar, cream, and chopped spinach, beat well until thoroughly heated, remove from fire, add eggs, one at a time, season with salt and pepper. Form into flat round pieces, place into buttered egg poacher and cook until firm, about 4 or 5 min. Serve with cream sauce, containing egg and chopped parsley.

SPINACH VEGETABLE PUDDING

(Delicious)

$1\frac{1}{2}$ c. boiled spinach, pressed dry
1 c. chopped veal
2 large biscuits or Semmel
8 eggs, beaten separately
1 small onion, chopped
1 large tblsp. butter

Chop the spinach fine; soak the biscuits, then press out all moisture. Melt a piece of butter in frying pan, add onion, spinach, some chopped parsley, nutmeg, pepper, and salt and smother for a few moments. Cream the tblsp. of butter, add beaten yolks, the biscuits, chopped veal and smothered spinach. Fold in beaten whites last. Dip a napkin into boiling water, then place the pudding into the napkin, tie up loosely, and boil in a deep kettle of boiling salt water for at least one hr. Serve with cream sauce, to which some chopped parsley has been added.

STRING BEANS AND TOMATOES

1 qt. broken beans
1 c. strained tomatoes
2 tblsp. butter, melted
2 tblsp. Wingold flour
1 tsp. salt
1 tsp. sugar
$\frac{1}{4}$ tsp. Watkins' pepper

String beans carefully before breaking into pieces, then cook tender in 1 qt. of boiling water, mixed with 1 tsp. salt. Blend flour with butter, add seasonings, and tomato liquor, cook until smooth and thick, then pour the sauce over the drained beans, adding $\frac{1}{2}$ c. of the bean liquid, simmer $\frac{1}{4}$ hr., then serve hot.

STUFFED CABBAGE

1 large cabbage boiled till nearly tender in salted water. Drain, cool, and remove center. Prepare stuffing of minced cold meat, seasoning with chopped ham or bacon, grated lemon rind, nutmeg, pepper, and salt, and 1 egg. Fill the cabbage, tie into shape with string, and bake for 20 min., basting with butter. It should not be allowed to brown.

STUFFED CABBAGE WITH RICE

1 head cabbage
$\frac{1}{2}$ c. rice
$\frac{1}{2}$ lb. sausage meat
1 tblsp. grated onion
1 tblsp. minced parsley

Soak cabbage head in boiling water 45 min., changing water once. Drain. Remove center of cabbage. Wash rice thoroughly and mix with other ingredients. Fill the cabbage with this stuffing. Tie firmly into cheese cloth, cover with boiling salted water and cook 3 hrs. Serve hot with white sauce. (See index.)

STUFFED POTATO

Bake large, smooth potatoes, cut lengthwise in half, scrape out inside, leaving the skins whole. Add melted butter, cream, or milk to potato pulp, season with salt and pepper, and beat to a cream. Fill the shell with this mixture, spread with beaten egg white, sprinkle slightly with salt, then bake until potatoes are puffed and brown.

STUFFED TOMATOES

6 medium tomatoes
1 c. bread crumbs
6 tblsp. celery, chopped
1 tsp. salt
¼ tsp. Watkins' pepper
3 tsp. chopped green pepper
3 tblsp. butter

Wash tomatoes, cut a thin slice from stem end, take out seeds and pulp, and drain off the liquid. Use liquid and pulp, not seeds, and mix with crumbs and other ingredients. Refill the tomatoes with this mixture, cover top with buttered crumbs, and bake in hot oven for 15 min. or until the skin wrinkles.

SWEET POTATO CROQUETTES

2 c. hot sweet potato, riced
3 tblsp, butter
½ tsp. salt
1 beaten egg

Shape into croquettes, adding a pinch of pepper, dip into crumbs, egg, and crumbs again, fry in deep hot fat, and drain. If potatoes are very dry, add hot milk to moisten.

TURNIPS

Peel and slice the turnips, boil together with well seasoned lamb until the lamb is tender. Serve in the lamb gravy, or drain the turnips, then mash, season with salt, pepper, and butter. Serve at once. Brown the lamb in butter.

WARM BEETS OR PEAS

Wash and cook the beets until the skin has loosened from the beets. Drain, drop the beets into cold water, then remove the skins and cut beets into dice. Brown bread or cracker crumbs in butter, then mix with the beets, season with salt and pepper. Canned or fresh peas may be prepared in the same way, drain off the juice, then heat in browned crumbs and butter, seasoned with salt and pepper.

WAX BEANS AND BACON

Cut ¼ lb. of sliced bacon into small pieces, fry a delicate brown, slowly smother a chopped onion in the bacon fat, then add 1 lb. of broken wax beans, and water enough to boil. Season with salt, a little sugar, and pepper, then boil until tender. Thicken the gravy with flour paste, then serve.

WILD RICE

1 c. wild rice
2 c. water
¼ c. butter
Salt to taste

Wash rice and put into double boiler, add water, butter, and salt. Cook about 1½ hrs., serve as a vegetable or with any kind of game.

TABLE OF ABBREVIATIONS

tsp.—teaspoonful	qt.—quart	pkg.—package
tblsp.—tablespoonful	gal.—gallon	min.—minute
c.—cupful	oz.—ounce	hr.—hour
pt.—pint	lb.—pound	sq.—square
	pk.—peck	

IMPORTANT EQUIVALENTS TO MEMORIZE

1 quart flour (about) is equivalent to 1 pound avoirdupois
1 pint sugar (about) is equivalent to 1 pound avoirdupois
1 pint butter (about) is equivalent to 1 pound avoirdupois
1 quart is equivalent to 4 cups, liquid measure
1 pint is equivalent to 2 cups, liquid measure
$\frac{1}{2}$ pint is equivalent to 1 cup, liquid measure
1 cup is equivalent to 2 gills
2 gills are equivalent to 8 fluid ounces
16 level tablespoons are equivalent to 1 cup liquid measure
12 level tablespoons are equivalent to 1 c. dry measure
8 level tablespoons are equivalent to $\frac{1}{2}$ cup liquid measure
4 level tablespoons are equivalent to $\frac{1}{4}$ cup liquid measure
1 level tablespoon is equivalent to 3 level teaspoonfuls
2 level tablespoons sugar are equivalent to 1 ounce avoirdupois
2 level tablespoons butter are equivalent to 1 ounce avoirdupois
4 level tablespoons cocoa or flour are equivalent to 1 ounce avoirdupois
2 level tablespoons liquid are equivalent to 1 ounce avoirdupois
3 level teaspoons are equivalent to 1 tablespoonful
2 level teaspoons are equivalent to 1 dessertspoonful
1 square of chocolate is equivalent to 1 ounce of chocolate
1 square of grated chocolate is equivalent to 4 level tblsp. of chocolate
9 or 10 eggs, depending upon size, are equivalent to 1 pound
Juice of 1 lemon is equivalent to about 4 tablespoons
1 cup of egg white is equivalent to about 8 egg whites
1 cup of egg yolk is equivalent to about 12 egg yolks
1 cup of shelled nuts is equivalent to about 4 ounces.

Measures are always level unless, otherwise stated.

DIRECTIONS FOR MEASURING

Dip the spoon into the materials and strike off with straight edge of a knife.

In measuring butter, lard or margarine, pack the cup or spoon closely and strike off with the straight edge of a knife.

In measuring flour in the cup measure, tap the measure lightly to insure of no unfilled spaces.

To measure $\frac{1}{2}$ teaspoon divide a level teaspoonful lengthwise.

To measure $\frac{1}{4}$ teaspoon divide the half teaspoon once crosswise.

A heaping measure, whether spoonful or cupful, means all the measure will hold.

A teaspoon dipped full and drawn under the side of the can of CALUMET gives practically a teaspoon and a half. This is a quick method to measure the one and one-half teaspoon to each cup of flour in making breads, biscuit, muffins, etc.

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